

## **Maple-Baked Feta**

*From In Our Grandmothers' Kitchens*

*The recipe for this tasty appetizer comes from the Massachusetts Maple Producers Association. I like to serve it with homemade crostini I make with small, store-bought baguettes.*

*To make the crostini, I slice the bread thinly, rub it with a minimal amount of olive oil on each side, and sprinkle salt on one side. I then bake the crackers for 10 to 15 minutes in a preheated 350-degree oven, turning them once.*

### *Ingredients:*

2 tablespoons extra-virgin olive oil  
1 6-ounce block feta cheese (it's hard to find a 6-ounce block; use part of a large block if necessary)  
1/4 cup golden raisins  
a generous helping of fresh rosemary  
freshly ground pepper  
1/4 cup maple syrup

### *Instructions:*

Preheat the oven to 425. Drizzle half of the olive oil in the bottom of a small baking dish. (I use a brie baker from the potter Jeanne Douillard of Greenfield.)  
Cut the feta so that it is relatively thin and covers most of the surface of the baker.

Sprinkle the raisins, rosemary leaves, and pepper over all; then top with the maple syrup and the remaining oil.

Bake until everything is bubbly and one or two raisins are starting to burn. This process can be tricky; you don't want your dish to blacken, but you do want the cheese to soften.

Let the mixture cool slightly before serving it with crackers or crostini. Serve it with a spoon, and make sure that each little helping gets a bit of everything: cheese, raisins, rosemary, and juice. This cheese dish may also be served on the side of a green salad.  
Serves 4 to 6.