Tomato and Goat Cheese Santas

- Prep Time: 20 minutes
- Cook Time: N/A
- Total Time: 20 minutes
- Servings: 12 Santas

Ingredients:

- 12 cherry tomatoes
- 4 ounces Emporian Selection Garlic & Herb Goat Cheese Log
- 4 ounces Happy Farms Neufchâtel Cheese
- 1 tablespoon Friendly Farms 2% Milk
- 6 grape tomatoes, halved

Directions:

1. Cut a thin slice off each end of the cherry tomatoes, creating a flat base, reserve for later.
2. Remove the seeds from the tomato and fill each with goat cheese, allowing for a small amount of goat cheese to be exposed. Stand each on a platter, flat side down.
3. Whip the Neufchâtel cheese and 1 tablespoon of milk until smooth. Put the mixture into a storage bag. Cut the corner off the storage bag and pipe a round ball onto the tops of each tomato, forming the "head" and extending down the tomato to form the "beard".
4. Place a grape tomato half "hat" on top of each Neufchâtel "head." Pipe a tiny dot of Neufchâtel cheese on the top of the "hat." Cut reserved tomato bits into small "red noses", if desired.