

Whipped Cheese Log with Crackers or Veggies

Ingredients

- 8 oz feta cheese
- 4 oz cream cheese
- pinch salt*, pinch pepper
- 1/3 – 1/2 cup fig – chopped
- 1/3 – 1/2 cup toasted, chopped cashews

Directions

Toast nuts in either a small fry pan for a few minutes on medium heat (no oil needed) or in 350° oven for about 5 minutes. This is totally optional, but very definitely worth it. Chop nuts and figs and reserve.

Place the feta, cream cheese and pepper in food processor and pulse until combined. DON'T add salt until after you process the other ingredients. Feta can be salty and if you get salted nuts, you might not need any salt at all.

Reserve 1 – 2 tablespoons fig and cashews. Add the remaining fig and cashews to the cheese mixture and stir.

Lay a piece of plastic wrap on the counter and shape into a log on the long edge of the plastic wrap. Lay the remaining fig and cashews on the plastic wrap and roll the cheese log to cover it with the fig and cashews.

Roll up the cheese log and refrigerate until ready to serve.

Plate with crackers and/or veggies.

Variations:

#1: in place of fig and cashews, refrigerate cheese log and when ready to serve, plate. Heat 1/4 - 1/3 cup honey 5 – 10 seconds in microwave. Pour over the cheese log and then sprinkle 1/3 cup pistachios over the top.

#2: in place of fig and cashews, refrigerate cheese log and when ready to serve, plate. Top with a good olive tapenade. Sprinkle with slivered almonds.

#3: in place of fig and cashews, to a small sauce pan, add 1 cup fresh or frozen blueberries, 2 teaspoons honey or agave nectar, 2 teaspoons fresh lemon juice (zest a little of the rind and set aside), a pinch of salt. Cook over medium heat for approximately 10 minutes, stirring occasionally until thickened. Stir in the zest and cool. Pour over cream cheese and top with sliced almonds.

Instead of a log, take a small kitchen bowl and line with plastic wrap. Shape the cheese mixture into a ball with a flat bottom. Top with desired toppings and invert into the bowl. Wrap with the plastic wrap and refrigerate until ready to serve. When ready to serve, unwrap and plate inverted.