

## **Cheese Spread**

- 2 8-ounce packages cream cheese
- 4 cups grated mild cheddar cheese, softened (1 lb, sharp can be substituted for mild)
- 1/4 cup dried parsley flakes
- 1/4 cup dehydrated chopped onion
- 1/4 cup dried tomatoes, finely chopped
- 2/3 cup Tennessee Gourmet™ Apple & Spice (your choice of flavor)

Chop dried tomatoes into small pieces. In separate bowls, re-hydrate onions and tomatoes according to package directions. Remove onions from bowl, place in strainer and press to remove excess water. Repeat for tomatoes. Using a mixer, blend all ingredients thoroughly for three minutes on high speed. Scoop mixture into one cup containers. The recipe will yield six containers. Refrigerate or freeze for future use. The cheese spread will keep, refrigerated, for two to three weeks. If frozen, the spread will keep one to two months. Allow the spread to unthaw for at least one hour before serving.

Notes: For an easy appetizer, put spread on French bread then lightly broil or grill.