

SPINACH/BASIL AND CREAM CHEESE APPETIZER

Recipe from Beck and Jeff...

INGREDIENTS

1 Cup loosely chopped Spinach leaves
1 Cup loosely packed Basil leaves
1 tsp. minced Garlic
¼ Cup Olive Oil
1 Cup grated Parmesan Cheese
8 oz. Cream Cheese (at room temp)
4 oz. soft Goat Cheese
¼ Cup chopped Walnuts
¼ Cup sliced well-drained Sun Dried Tomatoes
Salt/Pepper
Baguette or Crackers

DIRECTIONS

Line a 3 Cup bowl with plastic wrap leaving a 4" overhang; grease bowl first with shortening.

Mix Spinach, Basil, Garlic in food processor and chop fine.

Gradually add Olive Oil with machine running; add Parmesan Cheese until smooth; add Salt and Pepper.

In other bowl cream Cheeses until smooth.

Spread ½ Cheese mixture in bowl, then ½ Spinach/Basil mixture.

Sprinkle ½ the walnuts, then ½ the Sun Dried Tomatoes.

Repeat layering once more.

Cover with plastic wrap and refrigerate.

Serve with Baguette or Crackers.