

Recipe

Pimento Cheese Log

By

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Ingredients

- 3 tbsp almonds
- ¼ cup parsley leaves
- 8 oz 1/3 fat cream cheese
- 4 oz. goat cheese*
- ½ tsp ground coriander
- 1/8 tsp cayenne
- ½ tsp black pepper
- ½ -1 tsp salt

Preparation

In a blender, pulse almonds until finely chopped. Transfer to large sheet of plastic wrap. Next, pulse parsley until finely chopped in a blender; transfer to plastic wrap with almonds.

Add chesses, salt, pepper, coriander and cayenne and pulse until well mixed, occasionally scraping bowl with a rubber spatula. Transfer mixture to clean large sheet of plastic wrap and form into 12-in long log.

Using plastic wrap, place cheese log on parsley mixture. Roll and gently press into parsley mixture. Wrap tightly in the plastic wrap. Refrigerate until firm. Serve with bread or/and crackers.

*If you like the taste of goat cheese, you might want to use 6 oz instead of 4 oz of goat cheese.

Serves

2 logs (each log is good for more than 8 servings)

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