

# RECIPE



## Pistachio-covered Cheese Bowl/Log

### Ingredients

- 8 ounces cream cheese, room temperature
- 1 cup coarsely grated sharp white cheddar
- 1 tablespoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 cup shelled salted pistachios, coarsely chopped

Mix cream cheese, cheddar, Dijon, and Worcestershire together. Season with salt and pepper. Cover, and refrigerate until slightly firm, 1 to 2 hours. Toast pistachios over medium heat, stirring frequently, until golden, about 8 minutes. WATCH CAREFULLY. Transfer to a plate; let cool. Transfer cheese mixture to a piece of waxed paper to form a log. Chill until firm, 1 to 2 hours (or up to 1 day). Cover with pistachios, pressing to adhere. Bring to room temp. Serve with wheat crackers OR serve cheese in a bowl. Chill until firm. Cover the cheese with pistachios, pressing to adhere. Bring to room temp. Serve with wheat crackers.

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