Glide this spread across crisp crackers for a smooth-and-crunchy pairing.

Prep: 30 min.
Stand: 45 min.
Chill: 4-1/2 hr.

1 8-oz. pkg. cream cheese
4 oz. aged cheddar cheese, finely crumbled
1/4 cup butter
1 Tbsp. half-and-half, light cream, or milk
1-1/2 tsp. finely shredded orange peel
1/3 cup finely chopped pecans
1/4 cup finely chopped green onions
2/3 cup chopped green onions, chopped fresh parsley, and/or chopped pecans
Crackerlike flatbread, breadsticks, or toasted pita wedges
Wine & Appetizer Evening – Aged White Cheddar Cheese Spread

From the “Celebrate the Holidays with Better Homes and Gardens” iPad application

1. In a large bowl let cream cheese, cheddar cheese, and butter stand at room temperature for 30 minutes. In a food processor combine cream cheese, cheddar cheese, butter, half-and-half, and orange peel. Cover and process until combined and mixture is still slightly chunky. Return to large bowl. Stir in 1/3 cup chopped pecans and 1/4 cup chopped green onions. Cover and chill for 30 to 60 minutes or until mixture is easy to handle. Shape mixture into a ball. Wrap with plastic wrap and chill for 4 to 24 hours.


Each serving: 121 cal, 9 g fat, 36 mg chol, 220 mg sodium, 1 g carbo, 0 g fiber, 5 g pro.