

## Chutney Glazed Cheese Pâté

Preparation time: about 10 minutes

A flavor blend of curry powder, sharp Cheddar cheese, cream cheese and sherry is contrasted by the spiciness of mango chutney and chopped green onions. Serve this spreadable cheese pâté surrounded by sesame or wheat crackers, or celery and zucchini sticks and sliced cucumbers. Prepare the pâté a few hours ahead of time to allow the flavors to mix.

### **For 1 12-ounce cheese pâté you will need:**

- 1 package (8 oz.) cream cheese, softened
- ¼ lb. (about 1 cup) shredded sharp Cheddar cheese
- 3 Tbsp. dry sherry
- ¾ tsp. curry powder (or to taste)
- ¼ tsp. salt (can be omitted)
- ½ cup mango chutney
- ½ cup finely chopped green onions, including green tops

### **Preparation:**

1. Blend cream cheese with the shredded cheese until well mixed. If desired (but not necessary), this can be done in a food processor using the plastic blade.
2. Mix in the sherry, curry powder and salt until blended.
3. Shape into a cake, about 5 inches in diameter, onto a serving plate. Cover and chill at least 1 hour or as long as overnight.
4. Before serving, pile mango chutney and green onions on top. Surround with crisp sesame or whole wheat wafers or crackers. Guests may dip into the cheese or spread it with a knife.

**Tips:** Instead of spreading this pâté on crackers, try crisp vegetable sticks, such as celery, zucchini, or sliced cucumbers for a low calorie appetizer.

**Good served with:** Pre-dinner beverages or with other appetizers for cocktail party entertaining.