



curry cheese and
chutney spread

“Given to me by a friend in the Old Greenwich Newcomers Club 20 years ago. It has become a family favorite.”

Preparation Time: 30 minutes

Serves: 10 to 12

- 1 6-oz package cream cheese, softened
- 1 cup sharp cheddar cheese, shredded
- 4 teaspoons dry sherry
- ¼ teaspoon curry powder
- 1 tablespoon chopped onion
- ½ cup plum (or other) jam
- ¼ cup golden raisins
- 1 tablespoon red wine vinegar
- ½ teaspoon pumpkin pie spice
- Wheat crackers

Mix the first five ingredients well until smooth. Shape into a volcano on your serving plate. Cook the jam, raisins, vinegar and spice until mixed well. Cool. Pour over cheese mix and serve with wheat crackers.

*Joanne O. Bingham
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