

Hot [Spicy] Cheddar Spread - Appetizer.txt

SICKLES MARKET  
SICKLESMARKET.COM

Hot [Spicy] Cheddar Spread

The Cheese Board Collective Works, by the Cheese Board Collective  
Ten Speed Press, 2003

$\frac{3}{4}$  pound sharp Cheddar cheese, cubed, at room temperature  
 $\frac{1}{2}$  cup ( $\frac{1}{4}$  pound) farmer's cheese  
 $\frac{1}{4}$  cup buttermilk  
1 small jalapeño chile, seeded and minced (about 1 tablespoon)  
2 green onions, finely chopped (including green parts)

In the bowl of a stand mixer, combine the cheeses. Using the paddle attachment, mix on medium speed until very smooth, about 5 minutes. Add the buttermilk and mix until incorporated. Add the jalapeño and green onions and mix for about 1 minute, or until incorporated. Let stand for 30 minutes for the full flavor to emerge. Use right away, or cover and refrigerate for up to 1 week.

Makes 2 cups.