

Betty's Curried Chutney Cheese Spread



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In this video, Betty demonstrates how to make Curried Chutney Cheese Spread. This is a mild, sweet spread composed of cream cheese, toasted almonds, chutney and curry powder. It is a nice departure from cheese spreads with sharp cheese and veggies.

Ingredients:

8-oz. package cream cheese, softened to room temperature

½ cup toasted finely chopped almonds (I used slivered almonds. I chopped them in an electric kitchen chopper and toasted them in a small skillet on the stove in ½ tablespoon olive oil, stirring constantly.)

¼ cup chutney

½ teaspoon curry powder

In a mixing bowl, mix together an 8-oz. package of softened cream cheese, ½ cup toasted finely chopped almonds, ¼ cup chutney, and ½ teaspoon curry powder. Beat with an electric mixer at medium speed until well-blended. Spoon mixture into a nice serving dish. Cover and chill for about 8 hours. Serve with dippers, such as apple slices, ginger snaps, and a variety of crackers. This cheese spread has a delicious taste, and you can make it diet-friendly by using fat-free cream cheese, and by serving it with apple and pear slices, and also some celery sticks! I hope you enjoy this recipe! --Betty ☐