

CHEF SARA RHODES

CREAM CHEESE SPREAD WITH A PORT/CRANBERRY COMPOTE

8 oz. cream cheese, softened
¼ cup feta cheese crumbles
1 cup white cheddar, shredded
1 Tbsp. chopped green onions
1 cup fresh or frozen cranberries,
thawed if frozen
¼ cup sugar
3 Tbsp. frozen apple juice concentrate,
thawed
3 Tbsp. Ruby Port wine

Line a bowl or jello mold with plastic wrap. Mix together the cream cheese, feta, cheddar and onion. Spoon cheese mixture into lined bowl. Smooth top and cover and refrigerate until ready to use, at least 24 hours.



In a small saucepan, combine cranberries, sugar and apple juice concentrate. Cook over low heat until juices flow and cranberries pop, stirring frequently. Cook 3 minutes or until slightly thickened. Remove from heat and let cool about 5 minutes. Stir in Port wine. Cover and refrigerate at least 24 hours.

About 30 minutes before serving time, invert cheese mold onto a serving platter or cheese board. Remove plastic wrap. Let stand at room temperature for 30 minutes before spooning cranberry mixture over the cheese mold.

The cheese and the compote can be made several days ahead.