

CHEF SARA RHODES

GREEN CHILI CHEDDAR CHEESECAKE

CRUST:

1 cup wheat thins, crushed
1 ½ tsp. chili powder
4 Tbsp. unsalted butter, melted

FILLING:

16 oz. cream cheese, softened
¼ cup heavy cream
2 eggs
2 cups sharp cheddar cheese, shredded
¾ cup roasted green chilies, drained
1 ½ tsp. chili powder
2 tsp. ground cumin

GARNISH:

Green onion tops, chopped



Heat oven to 350 degrees. Mix crackers and first 1 ½ tsp. chili powder with the melted butter until well blended. Press into the bottom of a 9x3 spring form pan. Bake for 8 to 10 minutes. Remove from oven and cool.

Meanwhile, beat cream cheese in a large bowl with an electric mixer on medium speed until smooth. Add cream and eggs. Beat until smooth. Stir in cheese, green chilies, chili powder and cumin. Pour over crust.

Bake 45 to 55 minutes or until center is set. Run knife around edge of cheesecake to loosen. Cool completely and refrigerate at least 2 hours before serving. Garnish with chopped green onions.

You can use mini cheesecake pans or 4 ½ inch spring form pans for these. Cut into wedges to serve. You can serve with crackers or serve the wedges by themselves.