

Our State eats

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Cranberry-Pistachio Cheese Log

Yield: 2 cheese logs.

- 2 (8-ounce) blocks cream cheese, softened**
- 2 cups sharp Cheddar cheese, grated**
- 1 cup dried cranberries, roughly chopped**
- 2 teaspoons crushed red pepper flakes**
- 1 cup shelled pistachio nuts, chopped**

In a large mixing bowl, combine the cheeses, dried cranberries, and red pepper flakes, and mix thoroughly, either by hand or in a standing mixer with dough hook.

Shape the cheese mix into two logs. Roll each in the chopped pistachios, pressing to ensure that the nuts adhere well. Roll the logs tightly in plastic wrap and refrigerate for at least 1 hour.

Serve with table or water wafers on a tray or platter.



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