

Red Lion Inn Cheese Log

This delicious cheese log is always presented for our guests to enjoy in the lobby during cocktail hour. It's quite simple to make and it will be a smash-hit at your own holiday party. This recipe makes a large, 3-pound log, but it can easily be cut in half.

Red Lion Inn Cheese Log

3 pounds of cream cheese (regular or low fat), softened to room temperature.

1 half cup garlic, minced

1 cup fresh chives, chopped

1 cup fresh dill, chopped

2 cups grated Parmesan cheese

1 half cup mayonnaise

1 Tablespoon salt

1 Tablespoon pepper

2 cups pecans, roasted and chopped.

Combine all ingredients, except the pecans, in a bowl and mix until smooth. This can be done in a food processor, but it may change the consistency of the mixture.

Cover a cookie sheet with plastic wrap. Turn the cheese mixture out on top of the plastic wrap in the shape of the cookie sheet. Spread the pecans over the cheese. Lift the paper and use it to roll the cheese mixture over the chopped pecans, forming a log. Chill until firm. Place on a serving platter, garnish with parsley and surround with crackers.

Tip: If you use dried dill, start with 2 tablespoons. Taste and add more if you like. The cheese mixture can be patted and rolled into a ball shape if you prefer.