



"The Local Buy" Recipe, Episode 412

Mushroom Cream Cheese Spread

Courtesy of Backbone Food Farm

Ingredients

- ½ pound mixed mushrooms—shiitake, oyster, and portabella
- 2 cloves of garlic
- 1 small shallot
- 2 tablespoons butter
- 8 ounce cream cheese, softened
- Salt and pepper to taste
- Fresh herbs to taste—parsley and thyme are nice



Directions

Dice the mushrooms and chop the garlic and shallots finely. Sauté them all in the butter until golden brown. Add salt, pepper, and herbs if desired.

Combine the mushroom mixture with cream cheese in a food processor for about 1 minute, or until thoroughly mixed and mostly smooth.

Serve right away or chill in the fridge until you are ready to eat. Serve with crackers or pita, or fresh veggies such as carrots, cucumbers, and peppers.