

## Liptauer Cheese

An Austro/Hungarian spreadable cheese

By Chef Robert Graf from Alphorn Bistro at Inn at Danbury

6 OZ Package of Cream Cheese

4 OZ Stick of Butter

4 OZ Feta Cheese

2 Teaspoons Capers

3 Tablespoons minced Scallions

3 Anchovies

2 Teaspoons Sweet Hungarian Paprika

2 Tablespoons Caraway Seeds

1 Teaspoon Worcestershire sauce

1 Teaspoon Mustard

Place all ingredients in a food processor and process until it forms a smooth paste.

Put in individual serving container and refrigerate for at least one hour.

Serve with Cucumber, Radishes, Red & Green Peppers, Green or Black Olives, and with Crackers, toast points or a fresh banquette. Great for the holidays or anytime!

Substitute suggestions:

Use Camembert Cheese or a sheep's milk cheese instead of the feta cheese.