



RECIPE NAME: Savory Chicken Cheesecake

FROM THE KITCHEN OF: Melissa Hardin '87

INGREDIENTS:

2 packages (8 ounces each) cream cheese, softened
1 container (8 ounces) sour cream-and-onion dip
1 tablespoon all-purpose flour
1 1/2 teaspoons dried dill weed
3 eggs
1 cup finely chopped cooked chicken
1/2 cup cranberry-orange relish, drained
2 tablespoons chopped walnuts, toasted
Orange peel, if desired

INSTRUCTIONS:

1. Heat oven to 300°. Lightly grease springform pan, 8x3 inches. Beat cream cheese in large bowl with electric mixer on medium speed until fluffy. Beat in dip, flour and dill weed. Beat in eggs, one at a time. Fold in chicken. Spread in pan. Bake about 1 1/4 hours or until edge is golden brown and center is firm. Cool 15 minutes. Run metal spatula along side of cheesecake to loosen. Cover tightly and refrigerate at least 4 hours but no longer than 24 hours. Remove side of pan. Spoon relish onto center of cheesecake. Sprinkle with walnuts. Garnish with orange peel. To serve, cut into wedges.

