

FRENCH QUARTER PECAN CHEESE SPREAD

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 2 teaspoons grated or very finely minced onion
- 1 teaspoon minced garlic
- 1 cup finely chopped pecans
- 1/4 cup butter
- 1/4 cup packed light brown sugar
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon dried mustard
- pinch of cayenne pepper

Instructions

1. Preheat oven to 350 degrees. Spread pecans out on a baking sheet and place in oven for 6 to 8 minutes to toast. Set aside.
2. In a medium bowl, mix the onion and garlic into the cream cheese. Shape into a disk and wrap in plastic wrap. Refrigerate at least 1 hour or overnight.
3. Just before serving, cut butter into pieces so it will melt faster and place in a saucepan. Add brown sugar, Worcestershire sauce, dried mustard, and cayenne pepper and heat over medium-low, stirring often, until sugar is dissolved.
4. Stir pecans into butter mixture. Let cool a few minutes and then spoon on top of cream cheese.

