

Benedictine Sandwich Spread

From Out of Kentucky Kitchens

Ingredients

- 2 cream cheeses (6 oz)
- Grated pulp of one medium cucumber, peeled
- 1 small onion, grated
- 1 tsp salt
- Mayonnaise (enough to make a smooth filling)
- Dash of Tabasco
- 2-3 drops green food coloring

Instructions

1. Mash the cream cheeses with a fork.
 2. Grate the pulp of a peeled, medium-sized cucumber. Extract the juice by placing the pulp in a napkin and squeezing it fairly dry.
 3. Work the grated cucumber pulp into the mashed cheese.
 4. Add the onion juice, Tabasco, and salt.
 5. Add enough mayonnaise to make a smooth filling that is easily spread.
 6. Lastly, add green food coloring to give a faint green tinge.
- > **Note** - Cabbage Patch variation: Use only the juice of the cucumber and onion (not the pulp) for a more delicate flavor.



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recipe for: Benedictine Sandwich Spread

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Grated pulp of one medium cucumber

1 small grated onion

1 t. salt

Majonaisse

Dash of Tabasco

2-3 drops green food coloring

Mash the cheeses with a fork.

Work into them the grated pulp from
a peeled, medium-sized

serves:

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cucumber, first extracting the juice by placing the pulp in a napkin and squeezing it fairly dry. Add the onion juice. Tabasco, salt and enough mayonnaise to make a smooth filling, easily spread. Lastly add food coloring to give a faint green tinge.

Cabbage Patch says use only juice of cucumber and onion for a more delicate flavor.