

Dilly of a Pickle Spread

- 8 ounces cream cheese, slightly softened
- 1 cup cottage cheese
- 1/2 cup chopped *Gedney* or *Del Monte* Black Pepper Pickles, or *Cains* Zinger Gherkins
- 2 teaspoons caraway seeds
- 1/2 teaspoon dry mustard
- 1 tablespoon Hungarian paprika
- 1 (2-ounce) jar chopped pimentos, drained and patted dry



In a mixing bowl, combine cream cheese and cottage cheese, beating on low speed with a hand-held electric mixer. Stir in chopped pickles, caraway seeds, dry mustard, paprika and pimentos, blending well.

Line a small bowl with plastic wrap, allowing enough for the plastic wrap to hang over the sides of the bowl. Pack the Spread into the bowl. Fold the plastic wrap over the top to seal it.

Refrigerate at least 3 hours, but preferably overnight. To serve, uncover the spread and place the bowl, upside down, on serving platter. Remove bowl. Peel plastic wrap away from the mound of spread. Serve with chunks of rye bread or crackers and fresh vegetables.

Tip for the cook:

Try toasting the caraway seeds before adding them to the spread mixture. Place them in a single layer in a small, heavy pan over medium heat. Stir the seeds constantly. When they become fragrant, immediately transfer them to a plate to cool. Toasting them brings out their wonderful flavor.

Using full-fat cottage cheese will produce the best results. Reduced-fat and no-fat cottage cheese have a more liquid consistency, preventing the molded spread from becoming firm when refrigerated.