CUCUMBER SPREAD

SERVES 10-12

Inspired by Southern Living

Combine all ingredients.

To serve, spread on crostini or white bread rounds with tomatoes and garnished with fresh dill or use as spread with tomato or turkey sandwiches.

DEEDEE'S NOTES:

• I recommend Persian cucumbers, which are small, thin, and usually sold packaged, vs. loose, in your produce section. They're also firm, crisp, and taste amazing. The skin is edible, not like the thick, waxy skin on your standard variety.

INGREDIENTS

8 oz cream cheese, softened
2 cups unpeeled, chopped
Persian cucumbers*

1/4 cup finely chopped red
onion
3 1/2 tsp chopped fresh dill
3 tsp dried mint
2 tsp fresh lemon juice
1 tsp lemon zest
1 tsp white wine vinegar
1 tsp salt
1/2 tsp pepper
3 tbsp fresh chopped chives

* See TIPS & QUIPS

