



Nutty Cheese Spread with Fruit Chutney – 6-8 servings

- ¾ cup diced dried fruit & raisin mixture (from a 7oz. package)
- ¼ cup sweetened dried cranberries
- ½ cup apple cider
- 1 Tablespoon Cider Vinegar
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cinnamon
- ¼ cup chopped walnuts
- 1 pkg. (8oz) cream cheese, softened

Mix all ingredients EXCEPT the walnuts and cream cheese, in a 2quart saucepan. Cook over medium heat for 5 min. Then cover & refrigerate for one hour.

Heat oven to 350° Spread walnuts on a cookie sheet and bake for 5-7 minutes, stirring twice. Let nuts cool before continuing. Once cool, mix walnuts and cream cheese in a medium size bowl, then spread on serving tray and top with fruit chutney. Serve and enjoy!

Pairs nicely with Park Farm Winery's Fumé LaCrosse or Applecadabra

Visit www.parkfarmwinery.com for more recipes with wine pairing suggestions.

