

Savory Seafood Cheesecake

Makes: one 6-inch cheesecake

Prep Time: 10 minutes

Cook Time: 60 minutes

Ingredients:

1/2 cup finely crushed thin wheat crackers

2 Tbsp. olive oil

1 small onion, halved

2 packages (8 ounces each) cream cheese, softened

13 ounces small salad shrimp, cooked, deveined and peeled or 13 ounces crabmeat, drained

2 eggs

1/2 cup sour cream

1/3 cup shredded sharp Cheddar cheese

1 Tbsp. dried dill weed

1/4 tsp. salt

1/4 tsp. hot pepper sauce

Directions:

Preheat oven to 300 °F. In a small bowl, combine cracker crumbs and olive oil; set aside. Butter a 6-inch springform pan. Line the bottom with a circle of parchment paper. Set aside.

In a food processor fitted with a metal blade, finely chop onion. Add cream cheese, shrimp, eggs, sour cream, Cheddar cheese, dill, salt and hot pepper sauce. Process until smooth, about 45 seconds. Pour into prepared dish. Sprinkle with reserved crumbs. Place dish in roasting pan. Transfer to oven. Fill roasting pan with boiling water to a depth of 2 inches. Bake until a knife inserted in cheesecake 1-inch from center comes out clean, about 1 hour. Turn off oven; let cheesecake remain in oven for 30 minutes. Cool on a wire rack to room temperature, about 1 hour. Cover and refrigerate until cold -- about 4 hours or overnight.

To unmold, remove side of pan, invert cheesecake onto a serving plate, remove parchment paper. Re- invert back onto final serving plate, so crumbs end up on top. Garnish with lemon slices and fresh dill sprigs. Serve with crackers.



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333 Cony Road • Augusta Maine 04330 • 207-287-3621 • www.drinkmainemilk.org