

Chipotle Cheesecake

6-inch cheesecake

Serves 12 to 14

Preheat the oven to 325°F

The southwest flavors are vibrant in this savory cheesecake. Serve with the same crackers that you make the crust with.

Crust:

1-1/2 cups stone ground crackers, crushed

2 tbsp unsalted butter, melted

1. In a medium bowl mix the crackers and butter. Press into the bottom of the cheesecake pan and freeze uncovered until filling is ready.

Filling:

2 packages (8 oz) cream cheese, softened

2 tsp granulated sugar

1 large egg

2 each drained and chopped Chipotle chilies

1/2 cup diced red tomatoes (about 1 medium)

1/4 cup diced green onions, (about 4 stalks)

1 tsp taco seasoning

diced tomatoes

diced chopped onions

1. In work bowl of the food processor, pulse cream cheese and sugar for 15 seconds. Add egg and chile, pulse until blended. With a rubber spatula, fold tomatoes, onions and seasonings.
2. Pour batter over crust, smoothing it out to touch the sides of pan. Bake in preheated oven for 35 to 45 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy.
3. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least two hours before decorating or serving. Decorate with chopped tomatoes and onions.
4. Serve with the same crackers you used in the crust and/or fresh vegetables.