



FETA CHEESECAKE

Cheesecake:

1lb softened cream cheese
8 oz crumbled feta cheese
3 whole eggs
1/3 cup chopped green onion
1 4oz can of chopped black olives
2oz diced bacon
1t Italian seasoning

1/2t black pepper
1/4t garlic powder
1/4 cup diced onion
1/4 cup diced celery
1/4 cup bleu cheese
1 egg
1/4 cup sriracha or cayenne hot sauce

Crust:

1.5 cup panko bread
crumbs
1/3 cup grated parmesan
cheese
1/3 cup melted butter

Mix crust ingredients together and press into the bottom of the pan. In a mixing bowl, blend cheeses and seasonings at a low speed until well mixed. Slowly add eggs one at a time. Fold olives and green onions into the batter.

Bake in a preheated oven for 40 minutes until center is set and slightly domed. Allow to completely cool before cutting. May also be stored covered in a refrigerator overnight and sliced the next day.

Garnish with any savory crackers, tomato or peppers.



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