

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

412.261.5513 | 1725 Penn Avenue | Pittsburgh, PA 15222

Charred Shallot and Za'atar Cream Cheese

Makes 1 cup

Cream cheese is the perfect base for creating different flavor options for bagel spreads. The charred shallot and za'atar is a great pairing with any of the savory bagel toppings.

Ingredients:

1 shallot, cut into quarters
1 cup homemade cream cheese (about 8 oz.)
1/8 teaspoon cayenne pepper
1/2 teaspoon za'atar
1/4 teaspoon flake salt
1/8 teaspoon black pepper
1 tablespoon chives, minced

Directions:

1. Heat a cast iron skillet over high heat until smoking hot. Add the shallot sections and cook until blackened, turning occasionally, roughly 5-8 minutes. Remove the shallots from the heat and let cool.
2. Finely chop the charred shallot and mix with the homemade cream cheese, cayenne pepper, flake salt, pepper, and chives.

Honey Almond Cream Cheese

Makes 1 cup

If you prefer a sweet spread for your bagel, try this nutty, honey-flavored cream cheese variation. Perfect on a plain bagel.

Ingredients:

1/4 cup slivered almonds
1 cup homemade cream cheese (about 8 oz.)
2 tablespoons high quality honey
1/8 teaspoon cinnamon

Directions:

1. In a small fry pan over medium heat, toast the almonds until slightly browned. Promptly remove from heat.
2. In a small bowl, mix cream cheese, honey, and cinnamon until incorporated. Stir in the toasted almonds.