

# Fly Creek Cider Mill Zesty Cheese Pot

Fly Creek Cider Mill Restaurant & Bakery, Fly Creek, NY

## Ingredients

1 pound Fly Creek Cider Mill  
cave-aged cheddar cheese  
1 tablespoon Dijon mustard  
1 tablespoon dried onion flakes  
1 teaspoon curry powder  
1 teaspoon chopped chives  
½ to ¾ cups New York  
Riesling wine  
cayenne pepper to taste

## Preparation

*Chop the cheese into small pieces and place it in the bowl of a standing electric mixer fitted with the paddle attachment. Add the mustard, onion flakes, curry powder, and chives. Turn the mixer to medium-low speed and beat to just blend. Add ⅓ cup of the wine and beat until well incorporated. If the mixture seems too thick, add additional wine as needed. It should be thick enough to coat a cracker or pita crisp without being runny. Add cayenne pepper to taste.*

*Transfer the cheese mixture to a decorative dish and refrigerate until ready to serve.*

*Serve with apples, crackers, pita or other toasts, or raisin-walnut bread.*

Makes about 3 cups

