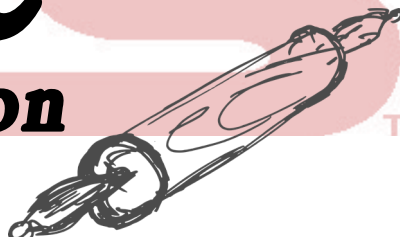


Recipe Collection



Beale Street Log

Debbie Riha

Yield: 8 servings (I tripled this recipe)



Ingredients

- 8 ounces of cream cheese or light cream cheese, softened
- 1 tablespoon of grated sweet onion
- 1/2 garlic clove, minced
- 1/2 teaspoon of dill weed
- 1 cup of pecans, chopped and toasted
- 1/4 cup (1/2 stick) of butter
- 1 teaspoon of Worcestershire Sauce
- 1/2 teaspoon prepared yellow mustard

Directions

Combine the cream cheese, onion, garlic and dill weed in a bowl and mix well. Shape the cream cheese mixture into a log and wrap with waxed paper.

Combine the pecans, butter, brown sugar, Worcestershire sauce, and mustard in a saucepan. Bring to a boil and boil until the brown sugar dissolves, stirring frequently. Let stand until cool. Then spoon and pat the pecan mixture over the cheese log that is placed on a serving platter

Serve with Crackers

Notes

I took the cream cheese log out of the waxed paper and let it sit out of the refrigerator for about 45 minutes or so to let it get softer before adding the cooled pecan topping.