

# Chive Shmeer

*As long as you warm the cream cheese to room temperature this recipe is easy. If need be, slowly microwave the cream cheese, well wrapped and on half power until soft.*

*Besides being the base for the Grilled Portobello stuffing, this tastes great on bagels or toast. Use it to stuff a baked potato.*

12 ounces	low fat cream cheese/neufchâtel
4 Tbs	fresh chives or scallions, chopped
1 Tbs	water, room temperature
1/4 tsp	salt
1/8 tsp	white pepper
1 pinch	nutmeg

## Procedure

- In a food processor, combine all ingredients and blend until smooth.
- Chill.

**Yield: approximately 1½ cups**