

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