



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

**Serves 18 as an appetizer**

**Layered Cheese Terrine –**

### **Ingredients**

**2 cups shredded Gouda**

**¼ cup chopped parsley**

**4 tsp. milk**

**8 oz. cream cheese**

**1 head roasted garlic**

**2 tbl. chopped green onions**

**Black pepper, to taste**

**2 cups shredded cheddar**

**4 oz. cream cheese**

**1 tbl. chopped pickled hot red peppers or half a sweet red pepper, chopped**

**In a food processor bowl fitted with a metal blade, combine the Gouda, chopped parsley, milk and salt to taste. Process until smooth.**

**Line a 6-cup glass dish or aluminum loaf pan with foil or plastic wrap. Spread the mixture in the dish or pan.**

**In clean bowl of food processor, cream together the cream cheese, roasted garlic, chopped green onions and black pepper. Spread mixture over the Gouda layer.**

**In clean bowl of food processor, combine cheddar, plain cream cheese, and chopped peppers and process until smooth.**

**Spread mixture over second layer. Cover and chill 1 hour or up to 4 days. When ready to serve, unmold onto a platter, remove the plastic wrap and serve with crackers.**

**Cook's Note: Make sure all your cheese is at room temperature for easy blending.**

***Credit: houseandhome.com***