

# Sun-dried Tomato & Provolone Tartar

Intense and Powerful Italian flavors come alive in this spread.

## Ingredients

8 ounce Sharp Provolone Cheese, whole piece  
2 cups Sun-dried Tomatoes in olive oil and Italian Herbs  
2 cloves garlic, minced  
8 ounces Cream Cheese, cut into 2 ounce pieces  
Fresh Basil for garnish

## Preparation

Break the provolone cheese into chunks and place in your food processor bowl with a cutting blade. Pulse the cheese until crumbled into small pellets. Add the minced garlic and pulse. Add the 2 cups of sun-dried tomatoes. Process until all the tomatoes and the cheese are well blended and fairly uniform. Add in the cream cheese, 2 ounces at a time until well blended. Keep adding the cream cheese until you have blended all of it.

Remove the spread from the food processor and place it in an airtight container in the refrigerator for at least 2 hours. It can also be the day before.

About an hour prior to serving, remove from the fridge and allow to come to room temperature. Serve with crackers, sliced baguette, or roll into fresh basil leaves.

