

# Our State eats

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## Port Wine Cheese Spread

*Yield: 15 servings.*

- 8 ounces hand-grated sharp cheddar, (not pre-shredded)**
- 8 ounces cream cheese, softened**
- 4 tablespoons unsalted butter, softened**
- ½ cup port wine**
- 1 tablespoon Worcestershire sauce**
- ½ teaspoon smoked paprika**
- ¼ teaspoon cayenne pepper**
- ½ teaspoon salt**
- ½ cup sliced almonds, toasted**
- Celery sticks, apple slices, black olives, and/or crackers (for serving)**

In a food processor, add shredded cheddar, cream cheese, and butter. Pulse until well combined. Add port wine, Worcestershire sauce, smoked paprika, cayenne pepper, and salt. Pulse until completely mixed and smooth.

Transfer cheese mixture into a crock or bowl and garnish with sliced almonds. Serve with celery sticks, apples, olives, or crackers.



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