

POINT BLANK PEPPER COMPANY SMOKE RINGS CHEESECAKE

Ingredients

Crust:

Nonstick cooking spray, for the pan
1 1/4 cups Ritz or Townhouse cracker crumbs
8 tablespoons unsalted butter, melted
2 tablespoons chopped pecans

Filling:

8 ounces cream cheese, at room temperature
4 ounces goat cheese
1 tablespoon heavy cream
1 teaspoon chopped fresh parsley
1 teaspoon chopped fresh rosemary
1/2 teaspoon lemon zest

Worcestershire sauce, for seasoning (optional)

Kosher salt and freshly ground black pepper

4 tablespoons Smoke Rings – chopped (you can add more if you want!)

(You can add in a little bit of the brine from the Smoke Rings for added flavor with or in place of the Worcestershire sauce)



Mix the cracker crumbs, butter and pecans together and press into either a pie pan or baking dish. (save some to sprinkle on top of the cheesecake)

Add the cream cheese, goat cheese, cream, parsley, rosemary, lemon zest, Smoke Rings and Worcestershire (or brine) to taste and a dash of salt and pepper to a medium bowl. Beat together using an electric hand mixer until light and fluffy, about 5 minutes. Spoon the mixture on top the crusts in the pan and smooth the top with a spatula. Garnish with smoke rings over top if desired. Wrap with plastic wrap and refrigerate 4 hours.

Makes a great appetizer cut into small squares.