



Family and Friends Shared Recipes



Sun-Dried Tomato Cheesecake

Offered by: Linda B, from Howey-in-the-Hills

- ½ C minced dried tomatoes in oil
- ½ of a two package pie crust - use one crust
- 1½ pounds dried beans (to use as pastry weight)
- 2 (8 oz) packages cream cheese, softened
- 3 Large eggs
- 1 (5 oz) package shredded Swiss Cheese
- 3 green onions, chopped (about 1/4 cup)
- ½ tsp each; salt and pepper
- 1 ¾ C sour cream

Garnishes: edible Pansies, Marigolds and Nasturtiums; fresh chives, green onion stems, fresh mint leave

Directions: Yield: 1 (7 inch) cheesecake

Drain Tomatoes well, pressing between paper towels -set aside.

Unfold pie crust and press pie crust into bottom and up sides of a 7 inch spring form pan. Press out any folds in pie crust on sides of pan, fold edges under and crimp. Freeze pie crust 30 minutes.

Gently fit a 12-inch square of parchment paper over crust. Fill with 1 ½ pounds dried beans to weigh down parchment paper, filling to top edge of crust. Bake at 450 for 10 minutes.

Remove pie crust from oven, and reduce oven temperature to 350. Carefully remove the beans and parchment paper from crust.

Beat cream cheese at medium speed with an electric mixer 2 to 3 minutes or until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Stir in tomatoes, Swiss cheese, and next 4 ingredients, mixing well. Pour into baked pie crust. Bake on lower rack at 350 for 35 to 40 minutes or until golden brown and set. Cool slightly. Spread sour cream evenly over top. Cool cheesecake on a wire rack 20 minutes; cover and chill 8 hours. Place cheesecake on a serving plate gently running a knife around edge of cheesecake to release sides of pan. Garnish, if desired.

Wine: This will go extremely well with an oaky Chardonnay, a Pinot Noir or a Grenache for those who love reds. Also consider a light sparkling red or white that is slightly sweet.

This is "5 bottles up" by Maggie's!