

# *Gourmet on the Run*

## **A Wine and Kitchen Shop**

137 Marketplace Avenue ▪ Mooresville, NC 28117 ▪ 704-696-0030

### **Country Ham Cheesecake**

#### **INGREDIENTS**

8 TBSP butter, separated and melted  
3 cups soup-and-oyster crackers  
1 cup freshly grated Parmesan cheese (about 3 ounces)  
32 oz cream cheese, at room temperature  
7 eggs  
2 cups Swiss cheese, grated (about 8 ounces)  
1 cup cooked country ham, diced  
1/3 cup fresh chives or green onions, chopped  
1/4 tsp ground white pepper

#### **Variations:**

- Substitute sun-dried tomatoes or mushrooms for ham.

#### **Notes:**

- Makes 12 to 16 (first-course) servings.
- Recipe can be prepared 1 day ahead. Cover and refrigerate after baking and cooling completely. Let stand 2 hours at room temperature before serving.
- Can be served as an entrée with a salad tossed with vinaigrette.

#### **METHOD**

1. Preheat oven to 300°F. Brush a 10-inch-diameter springform pan with 1 tablespoon of melted butter.
2. Finely grind crackers in a food processor. Mix cracker crumbs, Parmesan and 7 tablespoons of melted butter in medium bowl to blend. Reserve 1/2 cup of crumb mixture for topping. Press remainder onto bottom and up sides of prepared pan. Refrigerate while preparing filling.
3. Using a heavy duty stand mixer with the paddle attachment, beat cream cheese until smooth. Add eggs, one at a time, beating until mixture is smooth. Scrape down the sides of the bowl if needed. Add remaining ingredients mixing until combined. Pour cheese filling into crust. Sprinkle reserved 1/2 cup of crumbs on top of cheese mixture.
4. Place cheesecake on a rimmed baking sheet. Bake until filling no longer moves in center when pan is gently shaken, about 2 hours. Cool 30 minutes.
5. Serve warm or at room temperature.

#### **My Notes:**