Cheese Spread for Canapés

Yield: Serves 20 as written; make one third of recipe to serve 6

Ingredients

- 6 packages (3 oz each) cream cheese (18 oz total)
- 3 Tbsp bottled mushroom sauce (see Editor's Notes)
- 1 Tbsp minced chives, or to taste
- 1 Tbsp paprika (for color)

Instructions

1. Cream the cream cheese until smooth and soft.
2. Add mushroom sauce and mix well.
3. Add minced chives to taste.
4. Add paprika and mix until evenly colored.
5. Serve as a spread for canapés.

Editor's Notes

- **Bottled mushroom sauce** was a common mid-century pantry condiment - a thin, dark, savory mushroom extract similar in character to Worcestershire sauce. largely unavailable today. Modern substitutions: Worcestershire sauce (same quantity), mushroom powder dissolved in a small amount of water, or Maggi seasoning sauce.

Cheese spread - for canapé -

6 - 3 oz. pkgs. Creamed cheese -
3 tbsp Bottled mushroom sauce
about 1 tbsp 1 - minced chives -
1 " paprika -
Cream cheese well - add M - sauce enough
chives to suit taste add paprika to give color
this quantity will serve 20 people easily
to serve 6 - make one third this recipe.

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