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"Preserve today, Relish tomorrow"

Use your preserves! This simple cheese dip is a great backdrop for a jar of your home-canned Bruschetta-in-a-Jar mix. A drizzle of pesto (homemade or store-bought) adds a pop of flavor. Serve with toasted bread, crackers, or vegetables for a beautiful appetizer. The recipe can easily be doubled to serve a crowd.

Tomato Appetizer

4 oz fresh mozzarella, grated
2 oz ricotta
1 tbsp (or more) heavy cream
¼ tsp salt (or to taste)
1-2 tbsp pesto (or to taste)
1 half-pint (8 oz) jar of Bruschetta-in-a-Jar,
well drained*



1. Mix together the grated mozzarella, ricotta, cream, and salt in a stand mixer until the mixture is creamy and has a spreadable texture, adding more cream as necessary. (You can also use a hand mixer, a food processor, or beat well by hand). Taste, and add more salt if desired.
2. Spread the cheese dip on a platter, and drizzle with the pesto. Top with the bruschetta mix. Serve with bread, crackers, or crudité's.

*Waste Not Want Not! Reserve the liquid from the drained bruschetta to use in salad dressings, marinades, and more!

Source: Adapted from Whipped Mozzarella Dip at food.feed.com