

# Lemony Whipped Feta w/ Charred Scallions



*from The New York Times*

makes 2 cups

1 ½ lemons or more to taste

1 bunch scallions, trimmed and halved lengthwise

1 T olive oil

10 oz. Vermont Creamery feta, broken into large pieces

4 oz. cream cheese at room temperature

freshly ground pepper

¼ t cayenne or more to taste

1 T hot water

Heat the broiler and line a sheet pan with foil. Juice 1 whole lemon to get 3 tablespoons juice and set aside.

Cut the remaining ½ lemon into 3 to 4 thin slices. In a medium bowl, toss together the lemon slices, scallions and 1 tablespoon olive oil. Place

on sheet pan and broil until blackened, tossing occasionally, 7 to 9 minutes for the scallions and about another 5 minutes for the lemon slices. Transfer to a cutting board to cool slightly.

In a food processor, add the feta, cream cheese, remaining 1/3 cup plus 2 tablespoons olive oil, reserved lemon juice, black pepper, cayenne and hot water. Purée until very smooth, then add almost all of the scallions (save 1 or 2 pieces and chop roughly for a garnish). Pulse to combine, leaving some chunky scallion pieces.

Taste for lemon, adjusting as needed. Transfer to a bowl, then garnish with charred lemon slices, the reserved scallion, black pepper and a pinch of cayenne.

