

Seasonal Eating

Whipped Feta Cucumber Canapes

6 ounces feta cheese, crumbled
2 ounces cream cheese, softened
2 tablespoons freshly squeezed lemon juice
1/2 teaspoon salt
1/4 teaspoon black pepper
1/3 cup olive oil
2 large cucumbers
Oil packed, sun dried tomatoes, drained and chopped
1/2 cup fresh basil, chopped

Place the feta and cream cheese in the bowl of a food processor. Pulse until the cheese are mixed. Add the lemon juice, salt and pepper and with the processor running, slowly add the olive oil in a steady stream through the tube. Process until creamy. Scoop cheese mixture into a piping bag. Peel strips of the cucumber skin off in a striped pattern around the cucumber. Slice crosswise into 1/2" thick rounds. Pipe the cheese mixture in a dollop on each cucumber round. Top with tomatoes and basil.