**Savory Cheesecake**

Karen served this delicious cheesecake at our 2017 Tastee Luncheon.

1 bag multi-seed crackers (Aldi, glutenfree)
3 T unsalted butter
¼ c parsley
¼ c basil
1 c small curd cottage cheese
½ c broccoli florets
3-4 eggs
2 (8 oz. pkgs) Neufchatel cheese
1-2 T lemon juice
½ t ground black pepper
1 c grated cheddar
½ c nice Parmesan cheese

In blender or food processor, grind crackers and butter.
Pat into springform pan (to serve as an entree) or 9”x13” pan (to serve as an appetizer).
Bake 15-20 minutes at 325°F.
In blender or food processor, finely chop or something. Add cottage cheese. Blend until mostly smooth.
Chop broccoli florets.
In mixer bowl, or food processor, combine eggs, Neufchatel, lemon juice, black pepper, and mix well.
Add chopped broccoli, cheddar, and Parmesan. Combine well.
Pour over crust.
Bake in 350° oven about 40 minutes until set in center.
Cool.
To serve as appetizers, cut into squares and serve on crackers.
To serve as an entree, cut into wedges.
Serve with salad tossed with vinaigrette dressing.