

Sheep Dip served with Deer Run Cabernet Franc

Makes 2 cups. Can be made in advance.

8 ounces feta cheese (1 1/3 cup)

1/4 cup green onion, minced

1 cup whole milk ricotta cheese

1/4 cup pine nuts, toasted

2 tablespoons your favorite Deer Run Wine (or brandy)

3 tablespoons snipped fresh dill

1. In bowl of a food processor combine the cheeses and process until smooth
2. Add the wine and puree
3. Fold in green onions, pine nuts, dill and continue to fold
4. Spoon into a 2 cup decorative serving bowl
5. Cover and chill for at least 2 hours

Serve with French bread, crackers or crisp breads