



➔ APPETIZER ✦

# ASIAGO GALLO SALAME SPREAD



## INGREDIENTS

- 8** oz. chub Gallo Salame, skinned and diced
- 2** green onions, sliced
- 3/4** cup shredded asiago cheese
- 8** block cream cheese, softened
- 2** tsp. dijon mustard

## DIRECTIONS

- 1.** Place Gallo Salame in bowl of food processor fitted with a metal blade. Process until Gallo Salame is chopped fairly fine.
- 2.** Add green onion and Asiago cheese; process using on and off pulses several times until onions are chopped.
- 3.** Add cream cheese and mustard; mix using the pulse button until ingredients are combined. **DO NOT** over mix.
- 4.** Chill until ready to serve. Remove from refrigerator 1 hour before serving to soften. As a variation, prepare spread omitting Gallo Salame; slice Gallo Salame chub end to end, placing about a tablespoon of spread on each slice.
- 5.** Roll slices and spread and serve.