

CRUISE NEWS
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**TIME TO PLAN YOUR
FAMILY REUNION CRUISE**

Ah, the holidays! Time to gather with friends, family and loved ones—and a great time to plan a reunion cruise vacation. Cruise lines are making it so easy to access all the information you need. Downloading itineraries, brochures and shore excursions are just a few mouse clicks away on your computer. The following prize-winning recipe doesn't have a lot to do with cruising, but it is a family favorite and I hope you enjoy it. Happy cruising and happy holidays!

Savory Holiday Cheesecake

10 oz. frozen spinach, thawed

Drain very well (use paper towels – no moisture) & set aside

Crust:

1 cup dried bread crumbs

¼ cup butter or margarine, melted

⅓ cup grated Parmesan cheese

¾ teaspoon ground red pepper (cayenne)

Stir all 4 ingredients well & press on bottom & half way up sides of a lightly greased 9-inch springform pan. Bake at 350° for 10 minutes. Cool completely.

Cream Cheese Mixture:

3 – 8 oz. pkg. cream cheese

½ cup whipping cream or half & half

¼ teaspoon salt

¼ teaspoon ground red pepper (cayenne)

Beat cream cheese, cream, salt & red pepper at medium speed until smooth.

4 eggs

Add eggs one at a time at low speed. *Divide mixture in half.*

Bacon & Cheese Layer:

1 cup shredded smoked Gouda cheese

8 slices bacon, cooked & crumbled

Combine & add to ½ of egg & cream cheese mixture.

Spinach Layer:

1 - 4 oz. jar diced pimento, drained

Drained spinach

Combine pimento & spinach & add to the other ½ of egg & cream cheese mixture.

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Mushroom Layer:

½ lb. fresh mushrooms, chopped

¼ cup chopped green onions

2 tablespoons butter

Sauté mushrooms & onions until all liquid evaporates.

Add: ¼ teaspoon black pepper

¼ teaspoon salt

To assemble, put spinach & cheese mixture into prepared crust first. Top with mushroom mixture. Add bacon & cheese mixture as next layer. Bake at 325° for 45 to 50 minutes until it doesn't jiggle. Turn off oven & leave door partially open for 1 hour. Then cool to room temperature.

Joyce Stemmer is a Galveston Island real estate broker and co-owner of Stemmer & Associates, Realtors. She and husband Mike have been cruising for over 23 years. You can read past Cruise News articles on their website www.OurGalveston.com. Contact Joyce or Mike at 409.789.3669.