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# Liptauer Cheese Dip

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

**8 ounces cottage cheese**  
**1/4 pound sweet butter, softened**  
**1 tablespoon paprika**  
**freshly ground black pepper**  
**1/4 teaspoon salt**  
**2 teaspoons caraway seeds**  
**1 teaspoon dry mustard**  
**1 teaspoon chopped capers**  
**1 tablespoon finely chopped onion**  
**3/4 cup sour cream**  
**3 tablespoons finely chopped chives**

With a wooden spoon, rub the cottage cheese through a sieve into a mixing bowl.

In a bowl, cream the butter thoroughly. Beat in the cheese, paprika, pepper, salt, caraway seeds, mustard, capers, onions and sour cream. Continue beating vigorously by hand, or with a mixer, until the mixture becomes a smooth dip. Pour the mixture into a mixing bowl and sprinkle with chives.

Refrigerate for at least two hours for best results.

(To use as a spread: Reduce the sour cream by one-quarter cup. Shape into a mould or ball and roll in chives. Refrigerate for two hours or until firm.)

## **Appetizers**

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*Per Serving (excluding unknown items): 619 Calories; 43g Fat (60.7% calories from fat); 39g Protein; 23g Carbohydrate; 3g Dietary Fiber; 96mg Cholesterol; 1575mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 7 1/2 Fat; 0 Other Carbohydrates.*