

# Pepper Spread

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*2 tablespoons butter  
2 tablespoons sugar  
2 eggs, beaten  
2 tablespoons vinegar  
1/4 teaspoon salt  
2 packages (3 ounce ea)  
cream cheese  
1 tablespoon onion,  
chopped  
4 tablespoons green  
pepper, chopped*

In a saucepan, melt the butter. Add the sugar, eggs, vinegar and salt, mixing well after each addition.

Remove from the heat. Add the cheese, stirring until melted.

Stir in the onion and pepper. Cover.

Refrigerate for at least four hours.

Serve at room temperature.

*This spread will keep for weeks in the refrigerator.*

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Per Serving (excluding unknown items): 2086 Calories; 195g Fat (82.7% calories from fat); 48g Protein; 43g Carbohydrate; 1g Dietary Fiber; 995mg Cholesterol; 2280mg Sodium. Exchanges: 6 1/2 Lean Meat; 1/2 Vegetable; 35 Fat; 2 Other Carbohydrates.