

Cucumber Bites with Herb Cream Cheese and Cherry Tomatoes

Ingredients

4 Ounces (1 Brick) Cream Cheese, Softened to room temperature
1/4 Cup Ranch Dressing (Yes, good old Hidden Valley)
2 TBS Dill (can use other spices... Thyme is excellent also)
3-4 Long Cucumbers. skinned and Slice into thirty 1 inch slices
15 Cherry Tomatoes, sliced in half
Additional Sprinkle of Salt (to Taste, Careful, little goes a long way)
Additional Sprinkle of Spice (same as used in Cream Cheese) for Garnish
Additional Sprinkle of Paprika OR a Cajun Spice Mix (optional) for Garnish (and an extra kick if you use the Cajun Mix)

Directions:

- 1) First, Make up the HERB CREAM CHEESE, in a stand mixer, mix the softened Cream Cheese with the Ranch dressing and herbs. Mix until well combined. Spoon into a piping bag with a star tip.
- 2) Prepare the Cucumber, remove peel, Using a fork, score the sides. Slice into 1 inch pieces. Using a melon Baller, remove a portion of the center of one side of the piece of cucumber, leaving a half moon crater.
- 3) Pipe the Herb Cream Cheese into the crater. Enough to stick out of the top about 1/2 inch.
- 4) Add a half Cherry Tomato partially buried into the Herb Cream Cheese
- 5) Sprinkle additional salt, herbs and spice mix for additional color. Chill in the fridge until ready to serve.

6) Serve Chilled and ENJOY!

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Source: Allrecipes.com