

Bacon Swiss Cheesecake

Crust

1/2 cup grated Parmesan cheese
1 cup seasoned bread crumbs
6 tbsp melted unsalted butter
1 teaspoon cayenne pepper

Filling

3 (8 ounce) packages cream cheese, softened
1 cup shredded swiss cheese
3 eggs, at room temperature
1/2 cup sour cream
1/4 cup chopped chives
1 cup cooked, crumbled bacon
1 teaspoon horseradish
1/2 teaspoon of kosher salt
Pinch of black pepper

****Ideally all ingredients for the filling should be at room temperature to produce a better cheesecake.

Topping

1 cup shredded swiss cheese
1/2 cup cooked, crumbled bacon
3 tbsp diced green onions)

Preheat oven to 350 degrees

To prepare crust:

In a mixing bowl, combine the crust ingredients together with a fork until evenly moistened. Lightly coat the bottom and sides of a 9-inch spring form pan with non-stick cooking spray. Firmly press the mixture over the bottom and 1-inch up the sides of the pan, the bottom of a measuring cup works great for this.

Bake for 10 minutes

Reduce oven temperature to 300 degrees

To prepare filling:

In a large bowl, beat the cream cheese on low speed for 1 minute just until smooth and free of any lumps. Periodically scrape down the sides of the bowl and the beaters. Add the eggs, 1 at a time, and continue to slowly beat until combined. Stir in the sour cream, cheese, bacon, chives, horseradish, salt and pepper with a spoon. The batter should be well mixed, but not over beaten.

Pour filling into the crust-lined pan and smooth the top with a spatula.

To Prepare the Water Bath

Wrap the bottom of the spring form pan in aluminum foil. Place spring form pan into a larger oven proof pan that will be able to hold 2-3 inches of water. Fill larger pan with 1 1/2-2 inches of hot water.

Place into pre-heated oven for 1 hour and 20 minutes.

Do not open oven door.

Cheesecake will be jiggly in the center when you pull it out. It is done and will set. Let it cool in the spring form pan for 30 minutes. Release from pan, wrap loosely and chill in the refrigerator for 4 hours.

Remove cheesecake from the refrigerator at least 30-45 minutes prior to serving.

Top with shredded cheese, bacon crumbles, and chives.

Serve with pita chips.