

## *Spicy Smoked Oyster Spread*

Serves: 2-4

### *Ingredients*

- 2 tbsp unsalted butter
- 1 medium yellow onion, sliced
- 3 cloves garlic, chopped
- 1 jalapeno, diced
- 1 can [Crown Prince Natural Smoked Oysters with Red Chili Pepper](#), chopped
- 8 oz. cream cheese, softened
- salt and black pepper, to taste



### *Directions*

In a medium sauté pan, melt butter over medium low heat. Add onions and garlic. Stir occasionally until onions are caramelized. Add jalapenos and stir until jalapenos are soft. Set aside and allow to cool. When cool, dice onions.

Combine all ingredients in a large mixing bowl with a rubber spatula. Stir until all ingredients are mixed well. Taste and season as needed.

Serve chilled with assorted vegetables and/or crackers.