

Remember way back in 2020, when we were so scared to touch anything that we wore gloves and carried antibacterial wipes with us everywhere? And then a year later, when we slathered room temperature butter directly onto bacteria-laden cutting boards and double-dipped into it with dozens of strangers? Our butter era sparked hundreds of millions of views, a butter shortage, and, presumably, a spike in cardiologist visits.

Of all the spinoff boards (nut butters! frosting! Vegemite!), my favorite is @smittenkitchen's cream cheese board. She tops a mountain of cream cheese with chives, dill, capers, and everything bagel seasoning and accessorizes with sliced cucumbers, red onion, and tomato. Don't forget a depraved amount of lox and bagels (whether you toast or not is between you and your God) and you have a brunch board that could not be easier or more impressive.

#HASHTAG PAIRINGS:

#inourcreamcheeseera
#babyneedscalcium
#cantstopwontstop
#saturatedfatwho?

SERVES 8 TO 12

BAGEL AND CREAM CHEESE BOARD

Deb Perelman | @smittenkitchen (smittenkitchen.com)

2 (8-ounce) packages cream cheese, softened

1 cucumber, peeled and sliced

1 to 2 large ripe tomatoes, thinly sliced

1 small red onion, sliced into rings

½ lemon, sliced

½ cup capers

1 pound sliced lox

8 to 12 bagels

Snipped chives, everything bagel seasoning, uncut chives, and dill sprigs for garnish

1. Plop the softened cream cheese onto a cutting board or serving tray. Swirl the cream cheese with a butter knife or spreader (this will create little pools to prevent toppings from sliding off).
2. Arrange the cucumber, tomato, red onion, lemon slices, capers, and lox around the cream cheese.
3. Slice the bagels and toast them, if desired.
4. Sprinkle the cream cheese with snipped chives and everything bagel seasoning. Garnish the platter with chives and dill. Dip in and enjoy!



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