

Strawberries Brulee

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2 3-oz pkgs cream cheese, softened
2 Tbs. brown sugar
¼ cup packed brown sugar

1 cup dairy sour cream
1 qt fresh strawberries

In bowl beat cream cheese with mixer till fluffy. Add sour cream and the 2 Tbs. brown sugar; beat till smooth. Reserve one berry for garnish. Halve remaining berries and arrange evenly in bottom of a shallow 8-inch round broiler-proof dish. Spoon cream cheese mixture over berries. Sieve remaining ¼ cup brown sugar evenly over cream cheese mix. Broil 4-5 inches from heat for 1-2 minutes or until sugar turns golden brown. Slice reserve berries and arrange on top of dessert. Serve immediately, makes 8 servings.