

Pistachio Cheesecake Recipe

4 (8 ounce) packages of cream cheese
8 ounces prepared cool whip
4 eggs
1 ½ cups sugar
1 ½ cups ground pistachios
1 cup graham cracker crumbs
½ cup butter
½ cup raspberries
½ cup blueberries
2 tablespoons port wine
2 tablespoons of raspberry jelly (or any flavor)



Melt the butter and mix in the graham cracker crumbs and lay in an 8 inch round cheese cake pan (removable bottom). Preheat the oven to 350 degrees.

In a large bowl, beat the eggs at medium speed until frothy, then add the cream cheese (one at a time) until well mixed. Add one cup of sugar and the 8 ounces of cool whip. Keep beating and add 1 cup of pistachios. Pour into the prepared pan. Tap the pan onto the counter to get rid of any air bubbles and bake in the oven for 45 minutes. Turn off the oven and leave the cheesecake in the oven for 1 additional hour. Remove from oven and let it cool on the counter. Refrigerate for about 8 hours.

About an hour before you are ready to serve, mix the berries with the ½ cup of sugar and the port wine and let it macerate for about 30 minutes. Collect the juice that accumulates, mix in the port wine, and boil for a few minutes until thickened and reduced a bit.

Unmold the cheesecake and brush the sides with the jelly, mixed with two tablespoons of water. Take the ground pistachios by the handful and decorate the sides of the cheese cake with it. Top with the berries and drizzle the port wine mixture on top and serve.