

Blue Cheese Cream Cheese Log Roll

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Yield: 2 cream cheese logs

8 ounces cream cheese, softened

1 cup sharp cheddar cheese, shredded

1/2 cup blue cheese, crumbled

1 1/2 teaspoons curry powder

1 tablespoon butter

1/2 cup pecans, finely chopped

2 tablespoons fresh parsley, minced

In a bowl, beat the cream cheese until smooth.

Fold in the cheddar cheese and blue cheese.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

In a small skillet, saute' the curry powder in the butter for 1 to 2 minutes. Stir in the pecans. Cook and stir for 1 minute. Stir in the parsley. Cool slightly. Place the pecan mixture in a shallow dish. Roll the logs in the pecan mixture.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 1821 Calories; 170g Fat (82.1% calories from fat); 62g Protein; 21g Carbohydrate; 5g Dietary Fiber; 410mg Cholesterol; 2171mg Sodium. Exchanges: 1 Grain(Starch); 8 1/2 Lean Meat; 0 Vegetable; 29 Fat.