

Blue Cheese and Chive Dip

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*8 ounces cream cheese,
softened
4 ounces Blue cheese,
crumbled
2 tablespoons sour cream
3 tablespoons dry white
wine
4 ounces Blue cheese,
crumbled
1 tablespoon fresh chives,
finely chopped
Tabasco sauce (optional)*

In a blender or food processor, combine the cream cheese, four ounces of Blue cheese, sour cream and wine. Pulse until smooth.

Transfer to a bowl.

Stir in four ounces of Blue cheese, chives and a dash or two of Tabasco.

Serve with big hard pretzels or dippers of your choice.

Per Serving (excluding unknown items): 1685 Calories; 150g Fat (80.9% calories from fat); 67g Protein; 13g Carbohydrate; trace Dietary Fiber; 432mg Cholesterol; 3852mg Sodium. Exchanges: 9 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 24 1/2 Fat.