

Appetizers

Smokehouse Almond Holiday Dip

3 ounces Smoked Almonds

1 cup mayonnaise

1 cup yogurt, plain

1 tablespoon balsamic vinegar

1/4 teaspoon black pepper

1/4 pound blue-veined cheese, softened

In a food processor, finely chop the smoked almonds.

In a bowl, combine the mayonnaise, yogurt, balsamic vinegar, black pepper, cheese and pureed almonds.

Mix well and refrigerate for 2 hours before serving.

Yield: 2 1/2 cups

Per Serving (excluding unknown items): 1581 Calories; 187g Fat (99.1% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 1251mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 16 Fat.