
Pears with Blue Cheese

Misty Stieglitz Boling

Party Recipes from the Charleston Junior League - 1993

4 ounces cream cheese, room temperature

4 to 5 ounces Clemson blue cheese

4 ripe red Bartlett pears, unpeeled

fresh lemon juice

In a small bowl, combine the cream cheese and blue cheese. Mix until smooth.

Stem, quarter and core the pears. Sprinkle with lemon juice to prevent browning.

Spread generous amounts of the cheese mixture on each pear quarter.

Arrange the pears on a serving tray or basket.

Yield: 16 pieces

Appetizers

Per Serving (excluding unknown items): 396 Calories; 40g Fat (88.5% calories from fat); 9g Protein; 3g Carbohydrate; 0g Dietary Fiber; 124mg Cholesterol; 335mg Sodium. Exchanges: 1 Lean Meat; 7 1/2 Fat.