
Blue Cheese Spread II

Ada Guerber

Nettles Island Cooking in Paradise - 2014

1 package (4 ounce) Blue cheese
1 package (8 ounce) cream cheese
1 stick (4 ounce) butter
1 dash garlic powder
1 1/2 ounces brandy (unflavored)

Soften the cheeses to room temperature.

In a bowl, combine the Blue cheese, cream cheese, butter and garlic powder. Beat all together. Mix in the brandy.

Store in the refrigerator until service.

Serve with crackers or Melba toast.

Appetizers

Per Serving (excluding unknown items): 2024 Calories; 205g Fat (89.9% calories from fat); 43g Protein; 9g Carbohydrate; trace Dietary Fiber; 588mg Cholesterol; 3205mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 37 1/2 Fat.