
Stilton and Port Wine Spread

Bowe Moorman Pritchard

Party Recipes from the Charleston Junior League - 1993

8 ounces Stilton cheese

salt (to taste)

freshly ground black pepper (taste)

2 tablespoons unsalted butter, melted

1 tablespoon Port wine

apple and pear slices (optional)

Crumble the cheese into a small bowl. Season lightly with salt and pepper. Add a small amount of the butter and mix gently. Gradually add the Port wine until the mixture becomes a smooth spreadable paste. Transfer the paste to a small serving dish or decorative pot.

Refrigerate until shortly before serving time.

Yield: 1 cup

Appetizers

Per Serving (excluding unknown items): 226 Calories; 23g Fat (96.2% calories from fat); trace Protein; 2g Carbohydrate; 0g Dietary Fiber; 62mg Cholesterol; 4mg Sodium. Exchanges: 4 1/2 Fat.