

Blue Cheese-Stuffed Martini Olives

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*3 ounces blue cheese
2 ounces cream cheese
2 teaspoons dry vermouth
(or gin)
pinch cayenne pepper
40 whole large pitted green
olives
40 slivered almonds*

Crumble the blue cheese. Set the cream cheese out to soften.

In a medium bowl, combine the blue cheese and the cream cheese. Beat with an electric mixer on medium speed until creamy. Stir in the vermouth and cayenne pepper.

Spoon the cheese mixture into a pastry bag fitted with a small star tip. Pipe a little cheese mixture into an olive. Insert one slivered almond. Pipe more of the cheese mixture until it sticks out the end in a star. Repeat with the remaining olives, cheese mixture and almonds.

Serve the almonds immediately or place in an airtight container. Cover and chill for twenty-four hours. Let stand for 10 minutes before serving.

Per Serving (excluding unknown items): 34486 Calories; 3091g Fat (75.3% calories from fat); 1206g Protein; 1078g Carbohydrate; 388g Dietary Fiber; 126mg Cholesterol; 1934mg Sodium. Exchanges: 69 1/2 Grain(Starch); 130 1/2 Lean Meat; 529 Fat.