

# Gorgonzola Cream

*Beth Taylor - Pleasant Grove UT*

*Taste of Home Magazine*

*2 cups heavy whipping cream  
2/3 cup Gorgonzola cheese, crumbled  
1 teaspoon salt*

In a bowl, combine the heavy cream, Gorgonzola cheese and salt.

Mix well.

Heat before serving.

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Per Serving (excluding unknown items): 2199 Calories; 226g Fat (89.2% calories from fat); 43g Protein; 19g Carbohydrate; 0g Dietary Fiber; 792mg Cholesterol; 4486mg Sodium. Exchanges: 4 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 42 Fat; 1/2 Other Carbohydrates.