



Blue Cheese-Pecan Grapes

- 1 ½ cups pecan pieces, toasted
- 1 8-ounce package cream cheese
- ¼ pound blue cheese
- 2 tablespoons milk
- 1 pound seedless grapes, red or green, washed and dried

Chop toasted nuts coarsely in a food processor. Spread on a pie plate.

In the bowl of an electric mixer, combine cream cheese, blue cheese and milk and beat until smooth. Drop clean, dry grapes into cheese mixture and gently stir by hand to coat them. Then roll the coated grapes in toasted nuts and put on a tray lined with wax paper. Chill until ready to serve. Makes 50 hors d'oeuvres or may be served as a salad. For salad: arrange like a small cluster of grapes and serve on lettuce leaf.

Note: Any leftover cheese mixture can be frozen and reused.