

MUSHROOM-BLUE CHEESE SPREAD

SERVES 8-10 Adapted from *Stirring Performances*, Junior League of Winston-Salem

Over low heat, sauté mushrooms and garlic in butter until browned. Add nutmeg, pepper, mustard, and white wine.

Add both cream cheeses, stirring until blended over low heat. Add blue cheese. Mix.

Transfer to serving dish. Garnish with parsley and serve warm with sturdy cracker such as Melba Rounds.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1-2 days in advance. Transfer to an oven-safe serving dish so that you can reheat prior to serving in a low oven or warming drawer.
- For a large cocktail party, increase and serve in a chafing dish to keep warm.
- Increases well.

INGREDIENTS

4 tbsp butter
1 lb mushrooms, sliced
1 clove garlic, minced
Nutmeg to taste
Pepper to taste
1 tbsp Dijon mustard
½ cup dry white wine
8 oz cream cheese
3 oz cream cheese with chives
2 oz blue cheese
2 tbsp chopped Italian parsley

