

## Blue cheese, Port and Walnut Spread

*Recipe Prepared by William Brown IV*

- 1 pound blue cheese (such as Stilton or Gorgonzola), crumbled
- ½ cup (1 stick) unsalted butter, softened
- 1/3 to ½ cup Tawny Port
- 1½ cups chopped walnuts

In a food processor, blend the cheese, butter, and Port until the mixture is smooth.

In a bowl, combine the cheese mixture and the walnuts.

Transfer the spread to crocks or ramekins.

The spread keeps, covered and chilled, for up to 3 weeks.

Serve the spread with crackers.