



Hunt Country Pears stuffed with Gorgonzola

- 4 Pears, ripe, small and firm*
- 1 Lemon, halved
- 2 oz. Gorgonzola, or other high-quality blue cheese
- 2 T. Cream cheese, softened
- 2 T. Walnuts, crushed
- 1 T. Hunt Country **Cream Sherry**

1. Carefully peel the pears, leaving the stem attached. Cut in half lengthwise and scoop out the seeds, along with a tablespoon or so of pulp out of each half. Rub with the lemon juice to prevent discoloration.
2. Cream the Gorgonzola, cream cheese, and Cream Sherry together in a small bowl until soft and fluffy. Stir in walnuts. Fill the scoops of the pear halves with the cheese mixture.
3. Chill for 2 hours, until the cheese is firm. Serve cold or put pears under the broiler until very slightly browned and warm. Enjoy with a glass of Hunt Country **Cream Sherry** or **Ruby Port**.

* May use canned pears for quick dessert.