



Hunt Country Sherried Blue Cheese, Walnut & Pear Crostini

- 4 oz. Crumbled blue cheese
 - 2 T. Unsalted butter
 - 2 T. Hunt Country ***Cream Sherry*** or ***Ruby Port***
 - ¼ C. Walnuts, coarsely chopped
 - 16 French bread or “baguette” slices, ¼-inch-thick, toasted
 - 1 Pear, medium ripe, cored and thinly sliced
-
1. Let the blue cheese and butter stand in a small bowl at room temperature about 30 minutes.
 2. Mash with a fork till well combined. Stir in cream sherry and chopped walnuts.
 3. Top each slice of bread with a pear slice and each pear slice with 1 tablespoon of blue cheese mixture.
 4. Place bread slices on a baking sheet. Broil 4-5 inches from heat about 2 minutes or until the cheese is melted and bubbly. Serve hot with a glass of ***Cream Sherry*** or ***Ruby Port!***
Makes 8 to 12 servings.