

SONOMA VALLEY PORTWORKS

Blue Cheese, Port, and Walnut Spread

1 pound blue cheese (Stilton or Gorgonzola)

1/2 cup MADURO Port

1 stick (1/2 cup) unsalted butter, softened

1 1/2 cups chopped walnuts

In a food processor blend together the cheese, butter and Maduro until the mixture is smooth. In a bowl combine the cheese mixture with the walnuts. Transfer the spread to crocks or ramekins. Serve with crackers.

Yield: 3 1/2 cups. The spread keeps, covered and chilled, for 3 weeks.