



RECIPES

Blue Cheese Patties

4 slices white bread
8 oz. Blue Cheese
2 6 oz. packages cream cheese
1/3 cup flour
2 eggs, beaten
2 Tbsp. milk
5 Tbsp. butter

Set out the cheeses until they are room temperature. In a food processor, process the bread to make fine bread crumbs. Place in a bowl and set aside. Process the Blue and cream cheeses until well blended. Place cheese blend in a bowl and form into about 12 small patties. Dip the patties into flour, then into the beaten eggs mixed with milk and then into bread crumbs. Melt butter in a skillet and brown patties on both sides about 3 to 4 minutes.