

Blue Cheesecake

Most Loved Appetizers
Company's Coming Publishing Limited

Yield: 20 thin wedges

2 tablespoons fine dry bread crumbs
1 tablespoon Parmesan cheese, grated
8 slices bacon, diced
1 cup onion, finely chopped
3 eight ounce blocks cream cheese, softened
4 ounces blue cheese, crumbled
4 large eggs
1/2 cup sour cream
1/4 teaspoon hot pepper sauce

Bake: 1 hour 30 minutes

Preheat the oven to 325 degrees.

In a small bowl, combine the bread crumbs and Parmesan cheese. Grease the bottom and side of a nine-inch springform pan. Coat the pan with the crumb mixture, shaking off the excess.

In a frying pan on medium heat, cook the bacon for 3 minutes. Add the onion. Cook and stir until the onion is soft and the bacon is crisp. Drain.

In a medium bowl, beat the cream cheese, blue cheese and one egg until smooth. Little bits of blue cheese will remain. Add the remaining eggs, one at a time, beating only until blended.

Add the sour cream. Beat until well mixed. Add the hot pepper sauce and bacon mixture. Stir. Pour into the prepared pan.

Bake for one to one and one-half hours until the center jiggles slightly when shaken.

Immediately run a sharp knife around the top edge to allow the cheesecake to settle evenly. Cool. Cover.

Chill for four hours or overnight.

Cut into twenty thin wedges.

Per Serving (excluding unknown items): 3747 Calories; 346g Fat (82.4% calories from fat); 125g Protein; 42g Carbohydrate; 3g Dietary Fiber; 1795mg Cholesterol; 4917mg Sodium. Exchanges: 16 1/2 Lean Meat; 2 1/2 Vegetable; 1/2 Non-Fat Milk; 59 Fat; 0 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	3747
% Calories from Fat:	82.4%
% Calories from Carbohydrates:	4.4%
% Calories from Protein:	13.2%
Total Fat (g):	346g
Saturated Fat (g):	205g
Monounsaturated Fat (g):	104g
Polyunsaturated Fat (g):	16g
Cholesterol (mg):	1795mg
Carbohydrate (g):	42g
Dietary Fiber (g):	3g
Protein (g):	125g
Sodium (mg):	4917mg
Potassium (mg):	2059mg
Calcium (mg):	1499mg
Iron (mg):	14mg
Zinc (mg):	11mg
Vitamin C (mg):	29mg
Vitamin A (i.u.):	12673IU
Vitamin A (r.e.):	3801RE

Vitamin B6 (mg):	1.0mg
Vitamin B12 (mcg):	8.2mcg
Thiamin B1 (mg):	.7mg
Riboflavin B2 (mg):	3.0mg
Folacin (mcg):	275mcg
Niacin (mg):	6mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	16 1/2
Vegetable:	2 1/2
Fruit:	0
Non-Fat Milk:	1/2
Fat:	59
Other Carbohydrates:	0

Nutrition Facts

Amount Per Serving

Calories	3747	Calories from Fat:	3086
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% Daily Values*

Total Fat	346g	532%
Saturated Fat	205g	1025%
Cholesterol	1795mg	598%
Sodium	4917mg	205%
Total Carbohydrates	42g	14%
Dietary Fiber	3g	12%
Protein	125g	
Vitamin A		253%
Vitamin C		48%
Calcium		150%
Iron		76%

* Percent Daily Values are based on a 2000 calorie diet.