

Gorgonzola-Thyme Stuffed Olives

*All-Time Favorites - 2013 Cookbook
Better Homes and Gardens*

Servings: 40

*3 ounces Gorgonzola cheese, crumbled
2 ounces cream cheese, softened
2 teaspoons snipped fresh thyme
1/2 teaspoon black pepper
40 whole pitted green olives*

In a medium bowl, beat the Gorgonzola cheese and cream cheese with an electric mixer on medium until creamy.

Stir in the thyme and pepper.

Spoon the cheese mixture into a pastry bag fitted with a small plain round tip.

Pipe the cheese mixture into each olive.

Start to Finish Time: 25 minutes

Per Serving (excluding unknown items): 13 Calories; 1g Fat (79.2% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 34mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	13	Vitamin B6 (mg):	trace
% Calories from Fat:	79.2%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	3.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	16.9%	Riboflavin B2 (mg):	trace
Total Fat (g):	1g	Folacin (mcg):	trace
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	3mg	% Refuse:	0 0%
Carbohydrate (g):	trace	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0

Sodium (mg):	34mg
Potassium (mg):	2mg
Calcium (mg):	1mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	20IU
Vitamin A (r.e.):	6RE

Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	0
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 40

Amount Per Serving

Calories	13	Calories from Fat: 10
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% Daily Values*

Total Fat	1g	2%
Saturated Fat	1g	4%
Cholesterol	3mg	1%
Sodium	34mg	1%
Total Carbohydrates	trace	0%
Dietary Fiber	trace	0%
Protein	1g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

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