
Clemson Blue Cheese and Olive Paste

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Party Recipes from the Charleston Junior League - 1993

8 ounces cured black olives (calamata, for example), pitted
4 cloves garlic, mashed
1/4 cup chopped pecans or walnuts
6 tablespoons olive oil
3/4 pound Clemson blue cheese (or Roquefort or Gorgonzola)
French bread

In the bowl of a food processor, place the olives, garlic, nuts and olive oil. Process with on/off pulses until the mixture is finely chopped and blended.

Add the blue cheese and pulse until blended to a smooth consistency. The paste should be somewhat "moist" from the oil. Add more olive oil by the teaspoon, if necessary.

Refrigerate until 15 minutes before serving (the paste will keep for up to one week in the refrigerator).

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 734 Calories; 81g Fat (97.5% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1 Vegetable; 16 Fat.