

Brandied Blue Cheese, Walnut and Pear Crostini

4 oz. blue cheese, crumbled
2 tbsp. butter
2 tbsp. brandy
¼ cup coarsely chopped walnuts
16 ½” baguette slices
1 ripe pear, thinly sliced

Bring cheese and butter to room temperature (30 minutes). Mash with fork until smooth.

Stir brandy and walnuts into cheese mixture.

Place baguette slices on cookie sheet. Toast one side under broiler. Turn and place slice of pear on untoasted side. Top pear with teaspoonful of cheese mixture.

Broil 4 – 5” from heat for about 2 minutes, or until cheese melts and is bubbly.

Serves **8**.