

CRANAPPLE & STILTON BITES

Prep 20 min. **Cook** 5 min.

Makes 45 bites

250-g block regular cream cheese
or container spreadable
cream cheese, at room
temperature

1-2 tbsp (15-30 ml) milk (if
needed)

1 cup (250 ml) crumbled Stilton
or blue cheese

2 large apples

1 cup (250 ml) dried cranberries

½ cup (125 ml) port or dry sherry

2 tbsp (30 ml) chopped fresh
thyme or 1/2 tsp (2 mL) dried
thyme leaves

1 tbsp (15 ml) granulated sugar

45 grilled baguette slices

¼ cup (50 ml) chopped walnuts,
toasted (optional)

2 green onions, thinly sliced,
or ¼ cup (50 ml) snipped
chives (optional)

1. Place cream cheese in a medium bowl. Using an electric mixer, beat until spreadable. Scrape down side as needed. If needed, beat in a little milk, 1 tbsp (15 mL) at a time, until smooth. Stir in Stilton just until evenly mixed. Mixture will be lumpy. Set aside.

2. Peel apples, then chop into small cubes about 1/4 in. (0.5 cm). Place in a medium saucepan along with cranberries, port, thyme and sugar. Bring to a boil, uncovered and stirring occasionally, over high heat. Then reduce heat to medium. Gently boil, stirring occasionally, until no liquid remains, 5 to 10 min. Turn into a bowl. Refrigerate until cool.

3. Spread grilled baguette slices with about 1 heaping tsp (7 mL) cheese. Cover with a spoonful of apple mixture. Top with a few walnuts and onions.

MAKE AHEAD :

Prepare cheese and fruit mixtures. Store separately. They will keep well, covered and refrigerated, up to 3 days. Bring cheese and fruit to room temperature before assembling. Once bites are made, they'll keep well up to 1 hour before serving.