



Four Star Pristine® Seedless Grape Appetizer

Makes 4 to 5 dozen

Ingredients:

2 cup walnuts, chopped
2 Tbsp white sugar
8 oz cream cheese, softened
2 oz crumbled blue cheese, room temperature
2 Tbsp fresh parsley, minced
1 tsp ground cayenne pepper
2 Tbsp whipped cream, room temperature
1 to 1¼ lb Four Star Pristine® Seedless Grapes
Toothpicks

Instructions:

Preheat oven to 275 F. Line a baking sheet with parchment paper. Pulse walnuts in a food processor until finely chopped. Spread on a baking sheet. Bake 6 to 9 minutes mixing occasionally, or until golden brown. Transfer to a shallow bowl and cool.

In a medium-size mixing bowl, combine sugar, cream cheese, blue cheese, parsley, pepper and whipped cream until blended. Roll grapes in cheese mixture, then in walnuts. Place on a baking sheet. Refrigerate until ready to serve. Insert a toothpick into each grape. Or, place on a platter and form into a grape cluster. Serve immediately.

Tip: Use puff pastry to make decorative leaves.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

