

BUTTERMILK BLUE[®] SPREAD

This spread is incredibly versatile – dollop on steaks, mix into burgers, stir into mashed potatoes, melt onto steamed vegetables...the applications are aplenty!

Yield: 8 - 10 servings

method:

- Preheat broiler.
- In a mixing bowl, combine butter and **Buttermilk Blue[®]**. Stir together with a fork.
- Spread butter and cheese mixture onto baguette, and broil until bread is lightly toasted, approx. 2 - 3 minutes.
- Garnish with scallions or parsley.

ingredients:

- 3 tablespoons butter, room temperature
- 3 ounces **Buttermilk Blue[®]**, crumbled
- 1 small baguette, split
- Scallions or parsley for garnish (optional)

