

# BLOCK & BARREL

## Blue Cheese Split Wheel

SUPC#7420060



Talferd Jude designed this classic favorite! Port Wine reduction decorates the plate as a crisp wedge of iceberg lettuce takes center stage. Topped with Blue Cheese dressing, the Blue Cheese walnuts give this salad added crunch and a savory taste.



Carefully made by hand from plump curds of raw Jersey cow's milk, shelf cured for 60 days. The first cut reveals abundant yellowish-green veins that blossom quickly into deep royal blue.

### Blue Cheese

#### Additional Application Ideas

- Stuff burgers with Blue Cheese
- Perfect for a cheese board selection
- Combine Blue Cheese with cream cheese and asiago for a savory cheesecake
- Perfect addition to a pear walnut salad
- Great flavor impact for white pizzas
- Sprinkle over hot asparagus

#### Port Wine Reduction Sauce

1 bottle Ruby Port Wine                      1 1/2 cups Sugar

Reduce port in heavy bottomed sauce pan to 1/2 volume. Add sugar and reduce heat. Keep reducing until it is a syrup consistency.

#### Blue Cheese Dressing

1	Blue Cheese	8 oz	Apple Cider	1 cup	Sugar
8 oz	Lemon Juice	4 cups	Sour Cream	1 Tbsp	Fresh Sage, chopped
3	Green Apples- peeled, cored, quartered				

Add all of the ingredients in a large cambro and blend with a burre mixer until smooth. Salt and pepper to taste.

#### Blue Cheese Walnuts

1 lb	Walnuts
8 oz	Blue Cheese
4 oz	Heavy Cream

Toast walnuts in oven for 10 minutes. In heavy bottomed saucepan, stir and cook blue cheese and cream until melted. Stir in nuts. Salt and pepper to taste.

#### Candied Lemon Zest

2 cups	Water	1 cup	Granulated Sugar
5	Lemons, zest		

Bring water and sugar to a boil. Add zest of lemons, simmer for 5 minutes. Drain lemon zest. Toss lemon zest in sugar. Separate and allow to dry on waxed paper.

#### Iceberg Lettuce

Iceberg Lettuce Heads, quartered in the shape of wedges

To assemble: On a salad serving plate, place 2-3 Tbsp. of the port reduction sauce, then add the lettuce wedge, drizzle with dressing, garnish with walnuts and lemon zest

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