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Recipes

Braeburn • Cameo® • Gala • Fuji • Red Delicious • Rome
Golden Delicious • Granny Smith • Pink lady • Jonagold



Red Delicious Canapés with Blue Cheese and Walnuts

Crisp, bright Red Delicious apple slices serve as the “cracker” for this easy cocktail nibble. You could use pecans or hazelnuts in place of the walnuts, if you like.

8 oz cream cheese, at room temperature
3/4 cup finely crumbled blue cheese (about 3 oz)
1/2 cup finely chopped toasted walnuts
1 Tbsp minced fresh chives
Salt
2 Red Delicious apples

Put the cream cheese in a medium bowl and stir well to soften. Stir in the blue cheese, walnuts and chives until well blended. Season to taste with salt.

Quarter and core the Red Delicious apples and cut them into 1/2-inch slices. Spread the walnut-blue cheese mixture over each slice of apple. Arrange the slices on a platter for serving.

Makes 6 to 8 servings