



CAVES OF
FARIBAULT

BLUE CHEESE, HONEY & FIG DIP *with St. Pete's Select® Blue Cheese*

Ingredients

8 oz cream cheese
1/2 tbsp whole milk
4 oz mascarpone
12oz crumbled St. Pete's Select Blue
1 cup roughly chopped figs
1/4 cup honey

Did you know? We named our premium Blue cheese from the St. Peter's sandstone caves in which it is aged.



Directions

Mix softened cream cheese and milk in a stand up mixer on high speed the cream cheese is whipped and fluffy. Add honey to the mixer and mix on medium until incorporated. Fold in most of the Blue cheese crumbles and the chopped figs. Drizzle with a touch of honey and the reserved Blue cheese crumbles. Serve with crackers or crostini. For colder days, warm in the oven at 350° for 20 minutes.

Visit cavesoffaribault.com/recipes for more.