

BLUE CHEESE STUFFED CELERY *with St. Pete's Select® Blue Cheese*



Ingredients

10 large celery stalks, cleaned and ends trimmed off
1- 8oz Prairie Farms cream cheese
4-6oz St. Pete's Select Blue cheese
5-10 dashes of Worcestershire sauce (to taste)
1-2 tbsp heavy cream
Paprika, for sprinkling



Directions

Bring cream cheese and Blue cheese to room temperature. Mix together cream cheese, Blue cheese, Worcestershire and heavy cream. Refrigerate for about 4-6 hours to combine flavors. Pro tip: Add the Worcestershire and the heavy cream in small increments and slowly. You can always add more, but it is much more difficult to remove something already mixed in. Once removed from the refrigerator, bring to room temperature, then stuff it into celery and sprinkle with paprika.

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