




RECIPE

Bleu Cheese Crème Sauce

- 1 (2 lb. bag)  Butter Sauce
- 1 cup Bleu Cheese, crumbled
- 1/2 Cup White Wine, Dry
- 2 Tablespoons Worcestershire Sauce
- Salt and Pepper to taste
- Chopped chives to finish

Directions: Combine all ingredients in a saucepan until heated through. Serve as desired.

Yield: 14-16 servings