





# Figs Stuffed with Goat Cheese and Almonds

Makes 18 small hors d'oeuvres

4 tablespoons butter  
2 ounces goat cheese  
9 mission figs, cut in half  
36 almond slices, to garnish  
1 tablespoon plus 1 ½ teaspoons honey  
(¼ teaspoon for each fig)

In a food processor fitted with the metal blade, process the butter and goat cheese together until they are smooth. Press your thumb into each halved fig, making a slight indentation.

Place the goat cheese mixture into a pastry bag fitted with a star tip, and pipe the mixture equally into the indentations in the fig halves. Pipe any excess filling onto the top of each fig, garnish each fig with 2 almond slices, drizzle them with the honey, and serve.



# Blue Cheese and Apricot Terrine

Makes 15 to 20 servings

2 pounds blue cheese, divided  
8 ounces cream cheese  
¾ cup sugar  
3 cups mayonnaise  
1 cup chopped green onions  
1 cup minced fresh chives  
2 cups diced dried apricots  
¼ cup powdered gelatin  
1 cup warm water  
Dried apricots and chives, to garnish  
Carr's Table Water Crackers, to serve

Line a 1-quart mold or soufflé dish with plastic wrap, and set it aside.

Add 1 ½ pounds of the blue cheese and the cream cheese to the bowl of a food processor fitted with the metal blade, and process the cheeses until they are smooth.

Place the mixture in a large bowl. Coarsely chop the remaining 8 ounces of blue cheese, and combine it with the sugar, mayonnaise, green onions, minced chives, and diced apricots. Fold the ingredients together to combine the mixture.

Very slowly stir the gelatin into 1 cup warm water, making sure the gelatin is fully incorporated.

Add the gelatin to the blue cheese mixture, and stir it together before putting the mixture into the prepared mold or soufflé dish. Cover the mold, and let it refrigerate at least overnight, or up to three days, before unmolding.

When you're ready to serve, garnish the top of the mold with whole apricots and chives, and arrange more chives around the bottom. Serve the terrine with crackers.





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