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BLUE CHEESE LOG

- 8 Ounces Cream Cheese, Room Temperature
- 4 Ounces Blue Cheese, Room Temperature
- 1/2 Cup Butter, Room Temperature
- 1 Tablespoon Brandy
- 1/2 Cup Minced Fresh Parsley
- 1 to 2 Teaspoons Poppy Seeds
- Sliced Black Olives
- Crackers

DIRECTIONS

1. Combine cream cheese, blue cheese, butter and brandy.
2. Mix until smooth, about 5 minutes.
3. Shape into a cylinder.
4. Sprinkle a large piece of foil or plastic wrap with 1/2 cup parsley and poppy seeds.
5. Place cylinder on top and roll to coat completely.
6. Seal tightly.
7. Chill at least 8 hours.
8. Arrange log on a platter.
9. Garnish with olives.
10. Serve with crackers.