



Deviled Egg Cheese Party Log

Celebrate with deviled eggs served in easy finger food style

1/4 cup parsley

1/3 cup toasted pecan halves

1/4 cup coarse chopped red pepper

6 ounces cream cheese or onion-flavored cream cheese, softened

2 ounces blue cheese, crumbled

1 teaspoon Dijon mustard

6 hard-boiled eggs, finely chopped

3 to 4 Tablespoons finely chopped green onions

3 to 4 Tablespoons chopped dill pickles

1/4 teaspoon hot sauce or as desired

1/2 cup crushed seasoned croutons or as desired

Topping: chopped parsley, basil herb springs as desired

Serve with: assorted crackers, crushed seasoned croutons as desired

- Place parsley, pecans, and red peppers in small food processor; process only until finely chopped. Remove to small bowl; set aside.
- In a food processor, process cream cheese, blue cheese, and mustard to combine. Add eggs, green onions, dill pickles, and hot sauce; process only until fine chopped in creamy cheese mixture.
- Form into a 12-inch log by placing mixture in aluminum foil or plastic wrap and molding; discard foil/plastic wrap; sprinkle and roll log into parsley mixture and crushed croutons as desired.
- Cover; chill in the refrigerator for about 2 to 3 hours or overnight.
- Topping: Sprinkle top of log with lots of fresh chopped parsley or herbs.
- Serve as a spread with assorted crackers Yield: serves 6 to 8

Cook's Note: If using whipped or cream cheese spread product, the log will be softer.

About the Recipe: Want a great way to serve stylish deviled eggs – try mixing them in a creamy party log. A little blue cheese adds a sophisticated flavor to the classic deviled egg additions. For some extra herb freshness, add some bright green parsley topping or fresh herbs. Serve as a spread with lots of crunchy crackers.

Cocktail Pairing: *Sangria Espanola*, p. 214, *Every Cocktail Has a Twist*