

MARTIN RANCH™



W I N E R Y

TRADITION • PASSION • EXCELLENCE

Grape Expectations

By: Kathy Pearson

First-Place Winner — Martin Ranch Wine Club BBQ, Sunday, August 24, 2008

1 lb. Roquefort cheese, room temperature.

1 lb. cream cheese, room temperature

1 lb. green seedless grapes

1 lb. Pistachios

1. Combine the Roquefort and cream cheese in a bowl and beat until well blended. Wrap in waxed paper and refrigerate for 2 hours.

2. Chill the grapes.

3. Place the pistachios in a food processor and chop fine.

4. Flatten the cheese mixture with your hand. Place each chilled grape in the center of the mixture and roll until the grape is entirely coated. Refrigerate the coated grapes for 3 hours.

5. Roll the grapes in the chopped pistachios.

6. Arrange the grapes on a tray and serve.