



Blue Cheese Pecan Icebox Crackers

Makes 20 crackers

Ingredients:

- 3/4 C (2 oz.) pecan halves
- 3/4 C all-purpose flour
- 4 Tbsp. chilled, unsalted butter, cut into small pieces
- 3 oz. blue cheese, such as Danish blue, crumbled

Directions:

Heat oven to 375°. Place pecans on a rimmed baking sheet; bake until fragrant, 3 to 5 minutes. Let cool. Transfer pecans to the bowl of a food processor; pulse until finely ground. Transfer ground pecans into a small bowl; set aside. Combine flour and pecans in the bowl of a food processor; pulse briefly to combine. Add butter; pulse until mixture resembles coarse meal. Add cheese; process until dough comes together and is well combined. Transfer dough to a work surface. Shape dough into a 2-inch-wide log. Wrap with plastic wrap, and refrigerate for at least 24 hours.

Heat oven to 325°. Slice chilled log into 1/4-inch-thick slices. Transfer slices to a parchment-lined baking sheet. Bake immediately, rotating once, until crackers are golden brown and firm in the center, 25 to 35 minutes. Transfer to a rack to cool. Crackers may be made a day ahead and kept in an airtight container at room temperature.

"Life is an Adventure, Drink Wine!"

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