

BLUE CHEESE AND CANTALOUPE

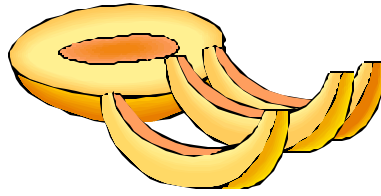
1/2 lb Blue cheese
1 package Cream cheese (8 oz.)
1/4 cup Heavy cream
1 Ripe Delaware cantaloupe

Thoroughly blend the blue and cream cheese together; beat in the cream until fluffy. Using a melon ball cutter, scoop out melon balls from rip cantaloupe. Spoon cheese dip into cantaloupe shell. Serve with assorted crackers and melon balls on cocktail picks.

**Vegetable Growers
Association of Delaware**

<http://www.justfruitrecipes.com>

**Eat Delaware
Veggies!**



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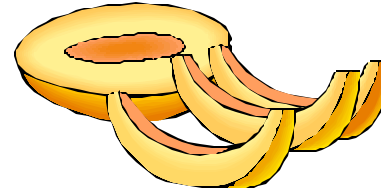
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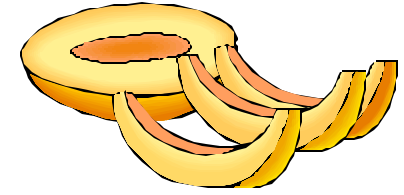
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