

# Once in A Blue Moon Cheesecake

*This makes a lovely savory cheesecake, and because you use so little on a cracker, it can be an appetizer for a large crowd. I make it every year for my Christmas tree trimming party, and it is always popular. It is like the best cheese ball and the best cheesecake all rolled into one. If you can't find the Jasper Hill Farms blue cheese, use a local blue and support your local farmers.*

**1 ½ cups chopped walnuts, peanuts, or pine nuts, toasted**  
**3 tbsp unsalted butter**  
**1 tbsp fresh parsley**  
**2 pkgs reduced fat cream cheese**  
**1 clove garlic, finely minced**  
**1 tbsp fresh rosemary, finely minced**  
**10 good grinds of fresh black pepper**  
**½ tsp cayenne pepper**  
**4 local organic eggs**  
**2/3 lb Jasper Hill Farms "Bailey Hazen Blue" Cheese**

Preheat oven to 350 degrees and butter a spring form pan.

Cover the bottom of the pan tightly with aluminum foil. Prepare a bain marie, a hot water bath, in which to place the cheesecake while cooking. (See page 71)

Combine the walnuts, butter, and parsley in a food processor and pulse until mixed. Press into the bottom of the spring form pan.

In a clean bowl of the food processor, combine the cream cheese, garlic, rosemary, black pepper, and cayenne and blend well. Add eggs one at a time, blending between each addition. Then, add blue cheese and pulse until well mixed.

Bake for about 40 to 45 minutes, the top will be lightly browned, the sides set, and the center just barely jiggles. Remove from the oven and bring to room temperature. Cut into tiny slivers and serve on a neutral cracker or crusty French bread.

*You can also make this recipe with goat cheese if you do not like blue cheese. Just substitute Vermont Butter & Cheese Company goat cheese for the blue. I like the variety with the herb crust, so that is probably what I would use, but if you prefer the plain, do it your way!*

*Of course, then it is no longer a "blue moon" cheesecake, but if you use the herbed cheese it would be a "moon made out of green cheese" cake...I know, I get a little carried away!*

## **Blue Moon Party Perhaps?**

*(with good blues music...)*

Once in a Blue Moon  
Cheesecake

Blue Corn Chips &  
Salsa

Hot Blue Crab &  
Artichoke Dip

Bluesberry Punch