

Press Release

From WhiskeyBLUE to Appetizers: ChocolateBlues .. DatingBlues

VOD Gourmet's Ulla Nylin hasn't stopped with her new WhiskeyBLUE™ and WineyBLUE™ gourmet cheeses, now she has created "Chocolate Blues". It's an elegant but simple recipe featuring her Blue cheeses. The secret ingredient can be either one of her creamy Wisconsin raw milk blue cheeses - WhiskeyBLUE aged with Southern Comfort Bourbon, or WineyBLUE with extra red veins from a rich California Port wine. And the Chocolate... yes those delicious thin chocolate wafers Plus a slice of Strawberry.

Here's the very simple and fun recipe:

Chocolate BLUES

1 box Nabisco Thin chocolate wafers
6 ounce wedge of WhiskeyBLUE or WineyBLUE cheese
4 large strawberries

Let the BLUE wedge warm on the counter for at least 30 minutes, then knead it in its plastic wrapper. Cut open the soft and lumpy BLUE cheese package and place a tablespoon size clump onto each Chocolate Wafer (smooth side up). Slice the strawberry thinly and place on top. That's it, colorful and delicious --- the chocolate wafer highlights the Whiskey or Wine flavors in the Blue cheese, and the strawberry finishes them perfectly.



But that's not all... especially if you are one of those "few" who don't like chocolate

Here's a delicious hors d'oeuvre creation with only natural sugars Ulla's DatingBLUES.
Share these with your loved ones!!

1 dozen large dates
6 ounce wedge of WhiskeyBLUE or WineyBLUE cheese

Let the BLUE wedge warm on the counter for at least 30 minutes, then knead it in its plastic wrapper. Find those big luscious fancy dates, the Medisos are the best. Simply cut lengthwise to remove the pit. Cut open the soft and lumpy BLUE cheese package and stuff the dates with WhiskeyBLUE or WineyBLUE, of course. Pop in Microwave for a warm date with the blue. Serve as Hors d'oeuvre or pop them on top of a green leaf salad ...both decorative and delicious!



Don't they look good!!! And its fast and easy!