



Ingredients

4 ounces crumbled Bleu cheese
2 sticks butter (softened)
2 cups flour
1 cup walnuts

¼ teaspoon cayenne pepper
½ teaspoon black pepper
kosher salt

What To Do:

Preheat oven 350-degrees.

Into a food processor, put bleu cheese and butter blend together. Add flour in three batches being sure to incorporate after each addition. Add walnuts, cayenne pepper and black pepper then blend together. Pour dough onto a piece of wax paper and roll it into a long tube/log, about two-inch diameter. Chill in fridge or freeze for about 30-minutes until you're ready to bake.

Slice into ¼ inch cookies and place on a cookie sheet. Bake in the oven for 15-minutes. When they're done, sprinkle with kosher salt