

Asparagus Hors d'Oeuvres

From Marta

Bleu cheese (block)
cream cheese (block)
fresh asparagus
butter
loaf of bread
1 egg

- Blanch asparagus
- Soften cheeses, mix with egg
- Cut crusts off of bread, roll each slice thin
- Spread each slice with cheese mixture, place a piece of asparagus on bread and roll up
- Place seam side down on cookie sheet; baste with melted butter, put in freezer 'til firm
- Remove, cut into 1 inch pieces
- Return to freezer or ...
- Bake at 400 degrees for about 15 minutes or until brown on all sides
- Serve warm