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Pear Gorgonzola Butter

This butter is a nice staple during the holidays on crackers, baked potatoes, or muffins. Make it a few days before the party, and store in the refrigerator.

- * 1/2 cup chopped canned pear halves, drained
- * 1/2 cup (2 ounces) crumbled Gorgonzola cheese
- * 1 tablespoon (1 ounce) 1/3-less-fat cream cheese, softened
- * 1 (8-ounce) loaf French bread baguette, cut into 12 slices and toasted

Combine all ingredients except bread in a small bowl; mash with a fork until well blended. Serve with bread.

Yield: 12 servings (serving size: 1 tablespoon butter and 1 bread slice)

NUTRITION PER SERVING CALORIES 78(22% from fat); FAT 1.9g (sat 1.3g,mono 0.5g,poly 0.0g); PROTEIN 3g; CHOLESTEROL 6mg; CALCIUM 27mg; SODIUM 186mg; FIBER 0.8g; IRON 0.6mg; CARBOHYDRATE 13g