

## Celery Stalks Stuffed with Blue Cheese and Apples

*Recipe tester substituted good-quality blue cheese for the Gorgonzola dolce, the milder variety. From “Lidia’s Mastering the Art of Italian Cuisine,” by Lidia Bastianich (Alfred Knopf, 2015).*

**4 ounces** Gorgonzola dolce, room temperature

**3/4 cup** mascarpone, room temperature

**1/2 Granny Smith apple**, cored but unpeeled, finely diced

**10 inner celery stalks**, trimmed and cut into 3 pieces each

**1/2 cup inner celery leaves**, for garnish

**In medium bowl**, mash together the blue cheese and marscarpone until smooth. Stir in the diced apple, and mix well.

**Use a teaspoon** to stuff the mixture into the celery stalks. Chill for an hour before serving and serve garnished with the celery leaves.

*Yield: about 30 pieces*