

# RECIPE



## Salami, Gorgonzola and Honey on Rye

### Ingredients

1 loaf good rye bread (e.g. "When Pigs Fly")

½ lb. of salami

½ lb. gorgonzola cheese

½ lb. walnuts, coarsely chopped

Honey (local)

Cultured unsalted butter

Put walnuts in a small baking pan. Toast at 350° for 6 to 8 minutes.

WATCH CAREFULLY!! You want the nuts nicely toasted but not burnt. Let cool. Spread several slices of rye with a thin layer of butter. Cut each slice of rye in taste size pieces. Add a slice of salami, a small piece of gorgonzola, a few walnuts and a drizzle of honey.