

# FOOD & WINE

INSPIRATION SERVED DAILY



© Maura McEvoy

## Port-Glazed Walnuts with Stilton

CONTRIBUTED BY [MELISSA CLARK](#)

ACTIVE: 15 MIN

TOTAL TIME: 35 MIN

SERVINGS: 12

• FAST

• MAKE-AHEAD

• VEGETARIAN

*Encourage guests to cut off small chunks of the Stilton and dip them in the port syrup.*

### Cocktail Party Recipes

**2 1/2 cups walnut halves (9 ounces)**

**3/4 cup sugar**

**3/4 cup ruby port**

**1/2 teaspoon freshly ground pepper**

**1 bay leaf**

**One 1-pound wedge of Stilton cheese**

**1.** Preheat the oven to 350°. Spread the walnuts on a rimmed baking sheet and toast for 8 minutes, or until lightly browned.

**2.** Meanwhile, in a large saucepan, combine the sugar, port, pepper and bay leaf and bring to a boil. Cook over moderate heat, stirring occasionally, until slightly thickened, 3 to 4 minutes. Discard the bay leaf.

**3.** Add the walnuts to the saucepan, stirring to evenly coat them. Using a slotted spoon, drain the nuts very well. Line a baking sheet with parchment paper and spread the walnuts on it in a single layer. Bake for 12 minutes, stirring once, or until the nuts are mostly dry; let cool. Separate any nuts that stick together.

**4.** Meanwhile, simmer the syrup over low heat until it is thick enough to coat the back of a spoon, about 3 minutes.

**5.** Set the Stilton on a serving platter and place the walnuts in a separate bowl. Drizzle the port syrup over the cheese and serve with the nuts.

**MAKE AHEAD** The nuts can be stored in an airtight container for up to 1 day. The port syrup can be refrigerated for up to 1 day; rewarm before serving.

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PUBLISHED [DECEMBER 2002](#)

