

Walnuts in Parmesan Butter

Ingredients:

1½ cup freshly grated Parmigiano-Reggiano
4 tbsp Butter, softened to room temperature
4 tsp chopped fresh Basil
1 lb lightly toasted Walnut halves

Directions:

In a bowl combine all ingredients except the walnuts into a smooth paste.
Scoop up some butter-cheese mixture and cover only about ⅓ – ½ of each walnut half.
Place nuts on platter and pass.

THESE ARE TO BE SERVED WITH THE MARTINIS WHILE COOKING IS PROCEEDING.