

## *Inexpensive Eating*

### **Gorgonzola Egg Spread with Pita Sticks**

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3 hard boiled eggs  
2 t Dijon mustard  
½ t hot sauce  
2 oz. crumbled gorgonzola cheese

3 T mayonnaise  
6 pcs. Pita bread  
3 T olive oil  
Salt & pepper to taste

Preheat oven to 450°. Slice pita into 1" sticks. Toss with olive oil, salt, and pepper. Spread pita sticks on baking sheet in a single layer. Bake approximately 15 minutes, until pita is crisp.

In the bowl of a food processor, combine eggs, Dijon, hot sauce, gorgonzola, mayonnaise, salt & pepper. Pulse until smooth. Spoon into serving bowl and serve along side pita sticks.

Serves 4 for appetizers.

