

## Bleu Cheese + Bacon Hanky Panky with Cranberry Compote

*This recipe was provided by local blogger Abby Thome of [The Thome Home](#).*

### Ingredients (For the Hanky Panky)

- 1 cup Heinen's extra sharp white cheddar, shredded
- 4 oz. cream cheese
- 4 oz. crumbled blue cheese
- 1 1/2 cup bacon, cooked and crumbled
- 1/2 cup mayo
- 1/4 tsp. kosher salt
- Pinch of black pepper

### Ingredients (For the Cranberry Compote)

- 12 oz. cranberries, fresh not frozen
- Zest of one orange
- 1 cup fresh-squeezed orange juice
- 1 cup sugar
- 1 tsp. kosher salt
- Pinch of black pepper



### Instructions

1. In a medium-size bowl, with a handheld mixer, mix together the cream cheese, shredded cheeses, mayo and seasoning until thoroughly combined.
2. Gently fold in the crumbled bacon. Set cheese spread into the fridge, while you make the cranberry compote. *You can also make this cheese spread the day before, and store in an airtight container in the fridge.*
3. In a small saucepan, add all of the Cranberry Compote ingredients listed above. Bring to a gentle boil, then reduce to simmer for 15-20 minutes. Remove from heat, and let cool. *You can make the cranberry compote the day before, simply let it cool completely and store in an airtight container in the fridge.*
4. Preheat oven to 350°F.
5. On a baking sheet, set down the pumpkin nicks. Spread one tablespoon of the blue cheese and bacon spread onto each toast.
6. Bake at 350°F for 10-12 minutes, just until the cheeses melt and the pumpkin nicks toast slightly.
7. Remove from the oven and scoop a dollop of the cooled cranberry compote onto each piece.
8. Serve immediately, enjoy!