## **TAGWOODBBQ GRILLING ACADEMY**



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PREP TIME

10'

10'

SERVES

3-4

## INGREDIENTS

2 medium size focaccia bread 6 oz Blue Cheese 4 oz cream cheese

1/5

A bunch of cilantro Pepper for seasoning

## **PREPARATION**

- Start by slicing up the focaccia bread and toasting them on the suspended grill.
- In a small bowl, break the blue cheese into chunks and add cream cheese. Mix enough to break down the blue cheese but try to maintain some texture.
- Season with some pepper
- Roughly chop some cilantro and mix it all together.
- Remove the focaccia from the grill, and add some of the amazing dip on top! Enjoy with your friends and family!



Scan to watch full recipe







