

Beef Cheese Ball

Barbara Losh - Clarksburg, WV
Treasure Classics - National LP Gas Association - 1985

Yield: 1 cheese ball

*1 package (5 ounce) dried
beef*

*2 cartons (8 ounce ea)
cream cheese*

1/2 cup mayonnaise

3 teaspoons horseradish

*2 teaspoons fresh onion,
minced*

chopped pecans

Preparation Time: 20 minutes

Shred the beef.

In a bowl, mix the beef, cream cheese,
maonnaise, horseradish and onion. Blend well.

Shape the mixture into a ball.

Roll the ball in the chopped pecans.

Refrigerate until ready to serve.

Serve with crackers.

Per Serving (excluding unknown items): 2789 Calories; 264g Fat (83.2% calories from fat); 102g Protein; 18g Carbohydrate; trace Dietary Fiber; 645mg Cholesterol; 9886mg Sodium. Exchanges: 14 1/2 Lean Meat; 37 1/2 Fat; 0 Other Carbohydrates.