
Blueberry Mandarin Cheese Loaf

Margaret edwards Lee

Party Recipes from the Charleston Junior League - 1993

16 ounces cream cheese, room temperature
1 can (11 ounces) mandarin oranges, drained
blueberry chutney (homemade or commercial)
ginger snaps (for serving)

In the bowl of a food processor, place the cream cheese and mandarin oranges. Process until smooth.

Place the mixture in the center of a serving plate. Shape into a loaf (or whatever shape you wish). Place in the refrigerator until chilled and firm.

To serve, pour the chutney over the loaf.

Serve with ginger snaps.

Yield: 12 to 14 servings

Appetizers

Per Serving (excluding unknown items): 1620 Calories; 158g Fat (86.4% calories from fat); 35g Protein; 21g Carbohydrate; 2g Dietary Fiber; 498mg Cholesterol; 1341mg Sodium. Exchanges: 5 Lean Meat; 1/2 Fruit; 29 Fat.