

Curry Chutney Cheese Ball

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*1 package (8 ounce) cream
cheese, softened
1/4 cup chutney
1/4 teaspoon dry mustard
1 teaspoon curry powder
toasted almonds*

In a blender or food processor, combine all of the ingredients. Pulse until blended.

Chill for at least four hours.

Top with toasted almonds.

(This is pretty when served in a pineapple shell.)

Per Serving (excluding unknown items): 975 Calories; 82g Fat (74.0% calories from fat); 18g Protein; 47g Carbohydrate; 2g Dietary Fiber; 255mg Cholesterol; 702mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 2 1/2 Fruit; 15 Fat.