

---

# Filled Edam

*Frida Moore Raley*

*Party Recipes from the Charleston Junior League - 1993*

*Advance preparation is needed for this cheese spread. The mixture has to "age" for a week.*

**1 round (1-1/2 pounds) Edam cheese, wax coating removed**

**1 cup (2 sticks) butter, room tempertaure**

**3 teaspoons paprika**

**1 teaspoon dry mustard**

**1/2 cup brandy**

**3 tablespoons sherry**

Cut off the top of the cheese round and scoop out the inside, leaving a 1/4-inch shell. Grate the removed cheese and place it in a large bowl.

Add the butter to the bowl and work it into the grated Edam cheese. Add the remaining ingredients. Mix well.

Spoon the mixture into the Edam shell. Replace the top. Cover with plastic wrap. Refrigerate for one week.

Bring the cheese to room temperature before serving.

Serve with party pumpernickle bread.

Yield: 15 servings

## **Appetizers**

---

*Per Serving (excluding unknown items): 1174 Calories; 93g Fat (95.3% calories from fat); 3g Protein; 8g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 943mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 18 1/2 Fat.*