

Holiday Cheese Ball

Betty W Hall

The Pennsylvania State Grange Cookbook (1992)

Servings: 15

*10 ounces Cheddar cheese,
softened*

*12 ounces cream cheese,
softened*

6 ounces bleu cheese

2 tablespoons onion, grated

*1 teaspoon Worcestershire
sauce*

*1 cup pecans, finely
chopped*

*1/2 cup fresh parsley,
chopped*

In a food processor, process the Cheddar cheese until crumbled. Add the cream cheese, bleu cheese, onion and Worcestershire sauce. Process until smooth.

Add half of the pecans and half of the parsley. Mix well. Spoon into a bowl lined with plastic wrap. Cover.

Chill for four hours.

Shape into a ball. Roll the ball in the remaining pecans and parsley.

Per Serving (excluding unknown items): 245 Calories; 22g Fat (80.4% calories from fat); 9g Protein; 3g Carbohydrate; 1g Dietary Fiber; 53mg Cholesterol; 347mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.