
Island Cheese Ball

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Party Recipes from the Charleston Junior League - 1993

Chopped dates may be substituted for the raisins in this recipe. Also, a quarter cup of drained, crushed pineapple makes a nice addition.

1/4 cup chopped raisins

1/4 cup dark rum

8 ounces cream cheese, room temperature

1 1/2 tsp curry powder (or to taste)

1 cup chopped pecans or macadamia nuts

1 cup shredded coconut meat, toasted

mango or peach chutney

ginger snaps (preferably thin)

Place the raisins and rum in a small saucepan. Cook over low heat until most of the rum has evaporated, 10 to 12 minutes.

Place the cream cheese, curry powder, nuts, raisins and remaining rum in a large bowl. Blend well.

Shape the mixture into a ball and roll in the coconut. Refrigerate or serve immediately.

Place the ball on a serving plate. Pour the chutney over it.

Serve with ginger snaps.

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 1203 Calories; 106g Fat (86.2% calories from fat); 20g Protein; 18g Carbohydrate; 7g Dietary Fiber; 249mg Cholesterol; 687mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Fruit; 20 Fat.