
Maui Cheese Block

Susan Scott Waters

Party Recipes from the Charleston Junior League - 1993

The pineapple-mustard topping has a sweet and tangy flavor that goes well with the plainness of cream cheese.

6 ounces pineapple preserves

6 ounces Dijon mustard

2 tablespoons horseradish sauce

8 ounces cream cheese

In a medium-size bowl, combine the pineapple preserves, mustard and horseradish sauce. Mix well.

Place the cream cheese on a serving plate and pour some of the pineapple mixture over the cheese.

Serve with crackers.

(Note: There will be pineapple topping left over to use at another time or with additional blocks of cream cheese.)

Yield: 1 1/2 cups topping

Appetizers

Per Serving (excluding unknown items): 995 Calories; 94g Fat (82.6% calories from fat); 26g Protein; 18g Carbohydrate; 5g Dietary Fiber; 264mg Cholesterol; 2905mg Sodium. Exchanges: 3 1/2 Lean Meat; 16 1/2 Fat; 1 Other Carbohydrates.