

Olive Cheese Ball

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The Pennsylvania State Grange Cookbook (1992)

Servings: 48

*2 cups Cheddar cheese,
finely shredded
1/2 cup butter, softened
1 cup flour
1 teaspoon paprika
48 large pimiento-stuffed
olives*

In a bowl, combine the cheese, butter, flour and paprika. Mix well.

Shape one tablespoon of the mixture around each olive.

Store in the freezer.

Preheat the oven to 400 degrees.

Arrange on a baking sheet.

Bake for 20 minutes or until golden.

Per Serving (excluding unknown items): 46 Calories; 4g Fat (69.0% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 49mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat.