

Pineapple Cheese Ball II

Kim Huling Linn

The Pennsylvania State Grange Cookbook (1992)

Servings: 20

*16 ounces cream cheese,
softened
2 cups walnuts OR pecans,
chopped
1/4 cup green bell pepper,
chopped
2 tablespoons onion,
minced
1 can (8 ounce) crushed
pineapple, drained
1 tablespoon seasoned salt*

In a bowl, mix the cream cheese, one-half the walnuts, the green pepper, onion, pineapple and salt. Mix well.

Shape into a ball. Roll in the remaining walnuts.

Chill until firm.

Per Serving (excluding unknown items): 88 Calories; 8g Fat (79.3% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 25mg Cholesterol; 272mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.