

Plains Special Cheese Ring

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 8

*1 pound grated sharp
cheese
1 cup finely chopped nuts
1 cup mayonnaise
1 small onion, finely grated
black pepper (to taste)
dash cayenne
strawberry preserves*

In a bowl, combine the cheese, nuts, mayonnaise, onion and cayenne. Season to taste with pepper. Mix well.

Place the mixture in a five or six cup lightly greased ring mold.

Refrigerate until firm, several hours or overnight.

To serve: Unmold onto a serving platter. Fill the center with strawberry preserves. Serve with crackers.

*This is a recipe of First Lady
Rosalynn Carter.*

Per Serving (excluding unknown items): 202 Calories; 23g Fat (97.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 157mg Sodium. Exchanges: 0 Vegetable; 2 Fat.