

# Smoked Cheddar Salmon Ball

*Trilby Wiedman*

*Silverdale Chamber Of Commerce Favorite Recipes - 1991*

*1 pound extra sharp  
cheddar cheese  
1/2 cup mayonnaise  
1 tablespoon  
Worcestershire sauce  
1 teaspoon garlic powder  
1 teaspoon tabasco sauce  
1 tablespoon liquid smoke  
flavoring  
pecans (for rolling)*

In a blender, blend the cheese, mayonnaise, Worcestershire, garlic powder, tabasco and liquid smoke until satin in texture until satin in texture, 8 to 10 minutes.

Roll in pecans.

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Per Serving (excluding unknown items): 814 Calories; 94g Fat (96.6% calories from fat); 2g Protein; 5g Carbohydrate; trace Dietary Fiber; 39mg Cholesterol; 846mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 8 Fat; 0 Other Carbohydrates.