

Three-Cheese Cheese Ball

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Yield: 2 cheese balls

*1 package (8 ounce) cream
cheese, room temperature
4 ounces shredded cheddar
cheese, room temperature
4 ounces crumbled Blue
cheese, room temperature
1 tablespoon minced onion
1 tablespoon
Worcestershire sauce
1/2 cup chopped nuts
(optional)*

In a mixing bowl, place the cream cheese, cheddar cheese, Blue cheese, onion and Worcestershire sauce. Whip with a mixer until thoroughly combined.

Shape into a ball . Roll in the chopped nuts, if desired.

Wrap in waxed paper.

Refrigerate until completely chilled.

Serve with crackers.

Per Serving (excluding unknown items): 1682 Calories; 151g Fat (80.1% calories from fat); 70g Protein; 14g Carbohydrate; trace Dietary Fiber; 459mg Cholesterol; 3119mg Sodium. Exchanges: 10 Lean Meat; 0 Vegetable; 24 Fat; 0 Other Carbohydrates.