

# Cheese Pineapple

Mary Garman

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 20**

*1 1/2 pounds sharp cheese, shredded*  
*8 ounces Swiss cheese, shredded*  
*8 ounces cream cheese, softened*  
*4 ounces Bleu cheese, crumbled*  
*4 ounces butter, softened*  
*2 tablespoons lemon juice*  
*1 tablespoon Worcestershire sauce*  
*1/2 cup apple juice*  
*whole cloves*  
*paprika (to taste)*  
*1 stalk pineapple*

In a bowl, combine the cheeses and butter. Mix well. Add the lemon juice, Worcestershire and apple juice, stirring well.

Shape into the form of a pineapple, smoothing with a knife. Make rows of indentations with a spoon. Arrange cloves in patterns between the rows. Sprinkle with paprika. Top with the pineapple stalk.

Chill for several hours.

Transfer to a serving dish using a wide spatula.

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Per Serving (excluding unknown items): 158 Calories; 13g Fat (74.7% calories from fat); 5g Protein; 5g Carbohydrate; trace Dietary Fiber; 40mg Cholesterol; 197mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 2 Fat; 0 Other Carbohydrates.