

Deviled Cheese Bites

Ann Ethridge

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 4 dozen bites

*8 ounces cream cheese,
softened*

*4 ounces blue cheese,
crumbled*

onion juice (to taste)

2 1/4 cans deviled ham

*1/2 cup pecans, finely
chopped*

parsley (for rolling)

1/2 cup sour cream

minced garlic (to taste)

pretzel sticks (for dipping)

In a bowl, combine the cream cheese, blue cheese, onion juice, deviled ham and pecans. Mix well.

Chill for one hour.

Roll the mixture into small balls (3/4 " to 1"). Roll the balls in chopped parsley.

Chill until serving time.

Make the dip: In a bowl, place the sour cream. Add garlic to taste.

To serve: Place the dip in a serving bowl in the center of a platter. Arrange the deviled cheese balls around the dip.. Place stick pretzels with which to spear the balls for dipping.

Per Serving (excluding unknown items): 2113 Calories; 197g Fat (82.3% calories from fat); 65g Protein; 30g Carbohydrate; 4g Dietary Fiber; 452mg Cholesterol; 3234mg Sodium. Exchanges: 1/2 Grain(Starch); 8 Lean Meat; 1/2 Non-Fat Milk; 34 1/2 Fat; 1/2 Other Carbohydrates.