
Olive Cheese Puffs

Audrey Reifler - New York

North American Potpourri - Autism Directory Service, Inc - 1993

1 cup grated sharp cheese

2 tablespoons melted butter

1/2 cup flour

1 teaspoon dry mustard

3 tablespoons sherry

dash cayenne pepper

1 jar (3 ounce) stuffed green olives, drained

In a bowl, combine the cheese, butter, flour, dry mustard, sherry and cayenne to make a dough.

Wrap the dough around an olive to make a ball. Place the balls on a lightly-greased baking sheet.

Bake in a 400 degree oven for 10 minutes.

(The balls can be frozen before baking.)

Yield: 20 puffs

Appetizers

Per Serving (excluding unknown items): 499 Calories; 24g Fat (47.9% calories from fat); 7g Protein; 52g Carbohydrate; 2g Dietary Fiber; 62mg Cholesterol; 238mg Sodium. Exchanges: 3 Grain(Starch); 0 Lean Meat; 4 1/2 Fat.