

## **Appetizer**

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# **Cheese Balls**

Ruth Bakalar

The Complete Potato Cookbook

**2 cups mashed potatoes**

**1/2 cup (2 oz) sharp cheddar cheese, grated**

**salt and pepper to taste**

**1 egg**

**2 tablespoons milk**

**1 cup cracker crumbs, finely crushed**

Preheat oven to 450 degrees.

In a bowl, blend mashed potatoes with cheese, mix well. Season to taste with salt and pepper.

Shape mixture into balls.

Beat egg with milk. Roll cheese balls in egg mixture and then in cracker crumbs.

Bake on a greased baking sheet until browned, about 10 minutes.

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Per Serving (excluding unknown items): 653 Calories; 34g Fat (46.7% calories from fat); 30g Protein; 58g Carbohydrate; 8g Dietary Fiber; 284mg Cholesterol; 1420mg Sodium. Exchanges: 3 1/2 Grain(Starch); 3 Lean Meat; 0 Non-Fat Milk; 5 Fat.