

Cheese Olive Appetizers

Janet Jorgenson

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Yield: 40 olive appetizers

1/2 cup margarine

*1 container Old English
cheese*

1/2 teaspoon salt

1 1/4 cups flour

40 green olives, drained

In a bowl, combine the margarine, cheese and salt. Add the flour.

Shape the cheese mixture into balls around the olives.

Refrigerate for several hours.

Bake at 400 degrees for 15 to 20 minutes.

(These can be made ahead of time. The uncooked appetizers freeze well when layered in wax paper.)

Per Serving (excluding unknown items): 1583 Calories; 111g Fat (62.5% calories from fat); 18g Protein; 131g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 3669mg Sodium. Exchanges: 8 Grain(Starch); 1/2 Fruit; 21 1/2 Fat.