

Hot Olive Cheese Balls

Ann Ethridge

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

Yield: 24 cheese balls

*1 cup mild cheddar cheese,
grated*

*3 tablespoons butter,
melted*

1/2 cup sifted flour

1/4 teaspoon salt

24 olives

In a bowl, mix the cheese and butter. Add the flour and salt. Mix well by hand.

Roll the dough around the olives.

These balls freeze well. Do not thaw before baking.

Bake at 400 degrees for 10 to 15 minutes.

Per Serving (excluding unknown items): 636 Calories; 46g Fat (64.4% calories from fat); 7g Protein; 50g Carbohydrate; 5g Dietary Fiber; 93mg Cholesterol; 1806mg Sodium. Exchanges: 3 Grain(Starch); 0 Fruit; 9 Fat.