

## **Cheese Spread Dice**

Taste of Home 3/5/2001 p13

**3 packages (8 oz ea) cream cheese, softened and divided**  
**2 cups (8 oz) shredded Italian-blend or mozzarella cheese**  
**1 small onion, finely chopped**  
**1 tablespoon worcestershire sauce**  
**1 tablespoon fresh parsley, minced**  
**1 teaspoon milk**  
**8 medium pitted ripe olives**  
**assorted crackers**

In a mixing bowl, combine two packages of cream cheese, shredded cheese, onion, worcestershire sauce, and parsley.

Press into a plastic wrap-lined 8-in x 4-in x 2-in loaf pan. Cover and refrigerate overnight.

Remove from pan; cut in half width-wise. Stack one on top of the other on a serving plate.

In a mixing bowl, beat milk and remaining cream cheese until smooth. Spread over cube.

Cut olives in half; arrange on top and sides of dice.

Serve with crackers.

Yield: 3 cups

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Per Serving (excluding unknown items): 2528 Calories; 247g Fat (86.3% calories from fat); 55g Protein; 33g Carbohydrate; 3g Dietary Fiber; 764mg Cholesterol; 2518mg Sodium. Exchanges: 7 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 45 1/2 Fat; 0 Other Carbohydrates.