
Corned Beef Ball

Joycelyn S. Pike - Hudson's East Lansing

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 packages (2-1/2 ounce ea) corned beef

1 package (8 ounce) cream cheese, softened

2 medium pickles, chopped

2 tablespoons dill pickle juice

2 tablespoons chopped onion

dash garlic salt

chopped nuts (optional)

Cut the corned beef into small pieces.

In a medium bowl, combine the corned beef, cream cheese, pickles, pickle juice, onion and garlic salt.

Shape the mixture into a ball.

Roll the ball in chopped nuts, if using.

Serve with crackers.

Appetizers

Per Serving (excluding unknown items): 828 Calories; 81g Fat (86.5% calories from fat); 18g Protein; 10g Carbohydrate; 1g Dietary Fiber; 255mg Cholesterol; 1455mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Vegetable; 15 Fat.