

Cheese Ball Platter

Alison Ladman and Michelle Locke - For The Associated Press
Palm Beach Post

Servings: 12

Start to Finish Time: 15 minutes

8 ounces cream cheese, softened
1 tablespoon shallot, grated
1/4 cup green bell pepper, finely chopped
1/4 cup green olives, chopped
1/4 cup black olives, chopped
1/4 cup pimento, chopped
1/2 teaspoon ground black pepper
2 tablespoons fresh parsley, chopped
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
1 teaspoon onion powder
1 teaspoon paprika
1/3 cup sliced almonds, toasted
1 English cucumber, peeled and sliced
butter crackers to serve

In a medium bowl, mix together the cream cheese, shallot, green pepper, green olives, black olives, pimento, black pepper parsley, Worcestershire sauce, dry mustard, onion powder and paprika.

Roughly form the mixture into a lump in the bowl and refrigerate until thoroughly chilled, about one hour.

Using your hands, form the mixture into a ball.

Roll the ball in the sliced almonds.

Serve on a platter with the cucumber and other vegetables and crackers.

Per Serving (excluding unknown items): 104 Calories; 9g Fat (77.8% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 118mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.