

# Buffalo Cream Cheese Log Roll

*Taste of Home Magazine - October/November 2020*

**Yield: 2 cream cheese logs**

*8 ounces cream cheese, softened*

*1 cup cheddar cheese, shredded*

*1/2 cup blue cheese, crumbled*

*1/4 cup celery, minced*

*1/4 cup carrot, minced*

*1 tablespoon hot sauce*

*1 cup crushed pretzels*

In a bowl, beat the cream cheese until smooth.

Fold in the cheddar cheese, blue cheese, celery, carrot and hot sauce.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Place the crushed pretzels in a shallow dish. Roll the logs in the pretzels.

Serve with crackers, crostini and veggies.

Keep refrigerated.

*You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.*

---

Per Serving (excluding unknown items): 1789 Calories; 136g Fat (67.8% calories from fat); 66g Protein; 80g Carbohydrate; 4g Dietary Fiber; 410mg Cholesterol; 4016mg Sodium. Exchanges: 4 1/2 Grain(Starch); 8 Lean Meat; 1 Vegetable; 22 1/2 Fat.