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# Herbed Cheese Spread Chablis

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1/2 pound Port salut or Monterey Jack cheese, finely grated**  
**2 packages (8 ounce ea) cream cheese, softened**  
**1 jar (2-1/2 ounce) Parmesan cheese**  
**1/2 teaspoon crumbled dry marjoram**  
**1/2 teaspoon dried dillweed**  
**1/2 teaspoon hickory smoked salt or seasoned salt**  
**3 tablespoons butter, softened**  
**1/2 cup Chablis or other white wine**

In a blender, combine the cheese, cream cheese, Parmesan, marjoram, dillweed, salt and butter. Blend well.

Beat in the wine until very smooth.

pack in an oiled three-cup mold or pack into 1/2 pint containers. Cover.

Chill for several hours.

Yield: 4 one-half pint containers

## **Appetizers**

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*Per Serving (excluding unknown items): 1947 Calories; 198g Fat (89.9% calories from fat); 37g Protein; 13g Carbohydrate; 0g Dietary Fiber; 606mg Cholesterol; 1815mg Sodium. Exchanges: 5 1/2 Lean Meat; 36 1/2 Fat.*