

# Cheese Ball

*Lynn M carter*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 cup cottage cheese  
1 package (8 ounce) cream  
cheese  
1 garlic bud, grated  
1 tablespoon  
Worcestershire sauce  
salt (to taste)  
pepper (to taste)  
1 pound sharp cheddar  
cheese, grated  
6 to 8 drops tabasco sauce  
chopped nuts (for rolling)  
parsley (for rolling)  
paprika (for rolling)*

Soften the cheese and work at room temperature.

In a bowl, mix the cheeses. Add the garlic, Worcestershire, salt, pepper and Tabasco sauce. Mix thoroughly.

Separate the cheese mixture into three equal portions. Roll each portion into a ball.

Roll the balls in nuts, parsley or paprika.

Refrigerate.

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Per Serving (excluding unknown items): 2870 Calories; 236g Fat (73.6% calories from fat); 162g Protein; 27g Carbohydrate; 0g Dietary Fiber; 750mg Cholesterol; 4963mg Sodium. Exchanges: 22 1/2 Lean Meat; 1/2 Vegetable; 35 Fat; 0 Other Carbohydrates.