Beef and Horseradish Cheese Ball

Carol Wilhelm The Pennsylvania State Grange Cookbook (1992)

Servings: 10

8 ounces cream cheese, softened 1/4 cup Parmesan cheese, grated 1 tablespoon horseradish 1/3 cup chopped stuffed olives

2 1/2 ounces chipped beef

In a bowl, combine the cream cheese, Parmesan cheese, horseradish, olives and two ounces of the chipped beef. Mix well. Shape into a ball.

Roll the bowl in the remaining chipped beef to coat.

Chill until firm.

Serve with crackers.

Per Serving (excluding unknown items): 101 Calories; 9g Fat (78.0% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 29mg Cholesterol; 348mg Sodium. Exchanges: 1/2 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.