



MYSTERIOUS CHEESE BALL

INGREDIENTS

½ tsp. Worcestershire sauce
½ C chopped nuts (we use walnuts)
¼ C chopped nuts (also walnuts)
3 oz. cream cheese bar (we learned the hard way that it's really important to use full fat)

4 oz. bleu cheese
6 oz. Old English cheese
1 Tbsp. minced parsley (fresh or dried)
1 Tbsp. grated onion OR 1 tsp. Onion powder

INSTRUCTIONS

Let cheeses stand out at room temperature until soft. Combine all ingredients EXCEPT ¼ C chopped nuts using a mixer or food processor. Cool in refrigerator for at least 30 minutes.

Shape into a ball.

Roll in ¼ C chopped nuts.

Refrigerate another hour before serving.

This can be made ahead and refrigerated. We also liked to make it two days before our Christmas parties, so it was good to go and the flavors all melded together.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE

