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CORNED BEEF CHEESE BALL

- 12 Ounces Corned Beef
- 8 Ounces Small Curd Cottage Cheese
- 1/4 Cup Sliced Scallions
- 1/4 Cup Minced Green Pepper
- 2 Tablespoons Minced Parsley
- 1 Tablespoons Horseradish
- 1/4 Teaspoon Salt
- 1/8 Teaspoon Tabasco Sauce
- 1/8 Teaspoon Garlic Powder
- 8 Ounces Cream Cheese, Softened

DIRECTIONS

1. Crumble corned beef into a bowl.
2. Add cottage cheese, scallions, green pepper, parsley and seasonings.
3. Mix thoroughly.
4. Chill several hours to blend flavors.
5. Remove from bowl and scrap into a ball.
6. Spread cream cheese evenly over the ball.
7. Wrap in plastic wrap and refrigerate until ready to serve.