



A GOOD CHEESE BALL

- 12 Ounces Cream Cheese
- 4 Ounces Sharp Cheddar Cheese 6 Ounces Bleu Cheese
- 1 Small Clove Garlic
- 1 Teaspoon Worcestershire Sauce 1 Teaspoon Poppy Seeds
- 1 Teaspoon Celery Seed
- 1/2 Teaspoon Paprika
- 1/2 Teaspoon Garlic Powder
- 2 Tablespoons Minced Onion
- 3 Tablespoons Finely Chopped Nuts
- 2 Tablespoons Sherry

DIRECTIONS

1. Rub a mixing bowl with clove of garlic, discard garlic.
2. Grate cheddar cheese while firm.
3. Put three cheeses into mixing bowl and allow to soften for several hours at room temperature.
4. Add all remaining ingredients and mix with an electric mixer.
5. Using a rubber spatula, scape cheese mixture onto a sheet of plastic wrap and shape into a ball.
6. Store in a covered bowl in the refrigerator until needed.
7. About 30 minutes before serving time, remove ball from refrigerator, reshape gently and place on cheese board.