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APPETIZER CHEESE BALL

- 1/2 Pound Swiss cheese
- 1/2 Pound Cheddar Cheese
- 8 Ounces Cream Cheese, Softened
- 1 Tablespoon Mustard
- 1 Cup Walnuts
- 2 Sprigs Parsley

DIRECTIONS

1. In a food processor, shredded Swiss and cheddar cheeses with a shredding disk.
2. Using a chopping blade, mix cheeses and mustard until well combined.
3. Refrigerate until firm enough to form into a ball.
4. Chop nuts and parsley together.
5. Roll cheese in nut mixture.
6. Refrigerate until ready to serve.