

Olive Filled Cheese Balls

An old 1960s recipe from my friend Lois



Servings: 20

1. Mix cheese, paprika and flour together. Add melted butter and mix thoroughly. If dough seems dry, mix with your hands - the warmth of your hands will help bring the dough together.
2. Meanwhile, place olives on a few paper towels to drain and kind of dry. You don't want a wet olive or the dough won't seal correctly.
3. Mold a teaspoon of dough around an olive, shaping it into a ball. Place about 2" apart on an ungreased baking sheet. Cover and chill for about an hour.
4. Preheat oven to 400°F. Bake olives for about 15-16 minutes. They do not need to get brown around the edges. Allow to cool a few minutes before serving. Or cool to room temperature and serve. You can freeze the balls, once they've been baked and cooled, and reheat from a frozen state for 15 minutes at 400°F.

2 cups sharp cheddar cheese, grated

1 1/4 cups all-purpose flour

1/8 teaspoon paprika

1/2 cup butter, melted

40 green olives, stuffed with pimiento, jarred, drained

Yield: 40 balls

Per Serving (excluding unknown items): 174 Calories; 13g

Fat (69.5% calories from fat); 7g Protein; 7g

Carbohydrate; trace Dietary Fiber; 36mg Cholesterol;

273mg Sodium; trace Total Sugars; trace Vitamin D;

174mg Calcium; trace Iron; 30mg Potassium; 119mg

Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com