

Tasty Recipes for You to Try



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Cheese Olive Balls

Makes about 60

Shared by: Connie Hockaday

Ingredients:

- 12 oz. sharp cheddar cheese, shredded
- 2 C. flour
- 1 tsp. red pepper
- 1 1/2 sticks butter
- 1 tsp. worcestershire sauce
- 1 jar of small pimento-stuffed olives, drained and patted dry

Directions:

1. Soften the cheese and butter to room temperature. Blend butter and cheese in mixer.
2. Add red pepper (to taste) and worcestershire sauce, then add the flour last.
3. Mold 1 teaspoon of dough around each olive, shape into a ball and place 2 inches apart on an ungreased cookie sheet. You may freeze at this point or bake at 400 degrees for 10-15 minutes. Serve hot.