

OLIVE CHEESE BALLS

Bonnie Gerth

2 c. grated cheddar cheese
1 stick butter
2 c. flour
1 tsp. salt
1 tsp. paprika (or chili powder)
48 pimiento olives

Mix cheese with butter until semi-smooth. Add flour slowly. Add salt and paprika. Take small amounts of cheese dough (1 teaspoon) and flatten in palm of hand. Put olive in dough and roll into ball. (Add water to dough if it does not stay together.) Bake 400 degrees for 10-12 minutes. Best if frozen before baking. Keeps in freezer. Take out only what you want, and put in pre-heated oven while still frozen. This keeps them from spreading as they bake.

Happy eating!