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## Parslied Blue Cheese Spread

*Nice Cheese Ball*

History Unknown

Quantity	Ingredients	Preparation Notes
1/4 lb	Blue Cheese, softened	<ul style="list-style-type: none"><li>• Combine blue cheese, cream cheese, butter, olives, chives, 1 1/2 tsp parsley, garlic and brandy.</li><li>• Line a 2 cup bowl with plastic wrap</li><li>• Turn cheese mixture into bowl, packing it down firm, forming a ball.</li><li>• Bring ends of plastic wrap to cover ball and refrigerate</li><li>• To serve, put on platter and peel off wrap.</li><li>• Sprinkle with remaining parsley and garnish with pimento.</li></ul>
2 - 3 oz pkgs	Cream Cheese, softened	
1/2 C	Softened margarine or butter softened	
1/3 C	Pimento Stuffed Olives, chopped	
1 1/2 tsp	Chopped Chives	
3/4 C	Chopped Parsley	
1	Small Clove Garlic, minced	
1 Tbsp	Brandy (optional)	