

Cheese Balls

(submitted by Jane Holland)

1/4 lb. soft margarine
1/2 lb. Cracker Barrel sharp Cheddar cheese, grated
1 cup flour
1/ 2 tsp salt
1/2 tsp paprika
1/2 tsp mustard
dash of cayenne or Tabasco Sauce

Cream margarine; add cheese & remaining ingredients. Form into balls. These can be made with an olive in the center. Bake at 350° for 15 to 20 minutes, until firm. IMPORTANT- Balls must be refrigerated at least 4 hours before baking.