CHEESE BALL

You know it's a party if there's a cheese ball! Actually, Deeann makes this around Christmas time, and we take a cheese ball to parties and gatherings, and everyone loves it. I ask Deeann to make an extra one to leave at home so I can have it all to myself!

2 packages (8 ounces each) Cream Cheese
2 jars (8 ounce) Sharp Cheddar Cheese Spread
1 jar (5 ounce) Roka Blue Cheese Spread. (Kraft) -if your store doesn't carry it, and it tends to be seasonal, use ½ cup Bleu Cheese crumbles
1 Tablespoon Brandy
1/8 teaspoon Garlic Salt
1 cup chopped Walnuts

Soften the cream cheese and add all the ingredients together except for the walnuts. Once it is well blended, place mixing bowl in the refrigerator for at least 1 hour to chill and firm up.

Put a piece of foil or waxed paper on your counter and pour the chopped walnuts on it. Once the cheeses are firm, shape into a ball and roll in the walnuts. Place in serving bowl or plate and cool in refrigerator over night.

The whole recipe may be too difficult to mix, so feel free to half the recipe. It is still plenty for your party or family.