

Bombay Cheese Ball

Author: From a cooking class with Cathy Thomas, Food Editor, Orange County Register

***Carolyn T's
Main Cookbook***

Servings: 8



Notes: To toast the coconut, place in 400 oven for just a FEW minutes. Watch it carefully because it will go from normal to burned in a matter of a minute.

Description: A kind of retro appetizer, but with updated toppings.

1. Combine cream cheese, grated cheddar and curry powder in food processor fitted with metal blade. Puree until smooth. Shape cheese into a ball (it'll be soft) or flatter disk shape. Wrap in plastic wrap and refrigerate until firm, at least 3-4 hours. Can be made a few days in advance.

2. Unwrap cheese ball and place in the center of a serving platter. Sprinkle all the garnishes on top, starting with the chutney (so the other things will stick to it), and ending with the dried cranberries. Serve with apple wedges and water crackers.

8 ounces cream cheese, room temp, cut into pieces

4 ounces sharp cheddar cheese, room temp, grated

1/4 teaspoon curry powder, or more to taste

GARNISHES:

1/2 cup mango chutney, or more if preferred (chopped, if pieces are large)

2 tablespoons coconut, unsweetened, flaked, toasted

1/4 cup toasted pecans, chopped

1 tablespoon green onions, finely minced, including green tops

1 1/2 tablespoons dried cranberries, chopped

Serving Ideas: Serve with water crackers and apple wedges. The apple wedges are very popular with this cheese.

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 200 Calories; 15g Fat (67.0% calories from fat); 6g Protein; 11g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 176mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 1/2 Fat.