Cheese Logs

Recipe from the kitchen of Ann Wilson

Serves several

Ingredients

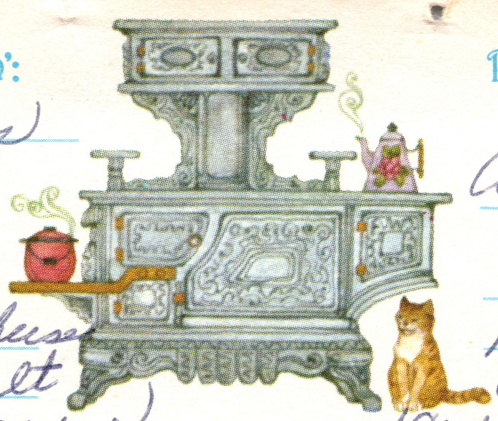
- 2 lbs Velveeta cheese
- 1 1/2 tsp garlic salt
- 1 tsp cayenne pepper
- 1 (8 oz) package cream cheese
- 1 cup chopped pecans
- Chili powder, for rolling

Instructions

1. Grate the Velveeta cheese and let it stand at room temperature for a while.
2. Mix the cheese with the cream cheese and the rest of the ingredients. It is best to mix with your hands.
3. Shape into logs of the desired size.
4. Roll lightly in chili powder.
5. Wrap in plastic wrap (Saran wrap) and refrigerate. Keeps well for quite a while.

Here's what's cookin':
Cheese Logs

Serves: several



Recipe from the kitchen of:
Ann Wilson

2 lbs Velveeta cheese
1½ t garlic salt
1 t cayenne pepper
1 8oz pkg cream cheese
1 cup chopped pecans.

Grate cheese & let stand at room temperature for awhile. Mix cheese with cream cheese & rest of ingredients. Best to mix with hands. Make into logs the size desired. Roll tightly in chili powder. Wrap in saran wrap & put in refrigerator. Keeps well for quite awhile.



recipecardarchive.com | RCA0011-20261018-0037

