

CHEESE BALL APPETIZER

8 oz cream cheese
4 oz blue cheese
1/3 c sour cream
1 green onion, chopped
3 T **Emily G's Cabernet Sauvignon Jam**
1/2 c toasted almonds
1/2 c fresh chopped flat leaf parsley
1/2 T lemon zest



EMILY G'S™
JAM OF LOVE

In a mixer, combine the first four ingredients. Whip until smooth. Remove mixture and roll into a large round ball. Wrap in plastic wrap and refrigerate at least three hours.

Meanwhile, grind the toasted almonds until fine. In a small bowl, combine the almonds, parsley and lemon zest.

Before serving, roll the cheese ball in the almond mixture and place on a platter. Drizzle Emily G's Cabernet Sauvignon jam on top of the cheese ball.

Serve with crackers or celery.