

## HERBED CHEESE LOG --from Simply Gormet

- 1 lb. sharp cheddar cheese
- 1 lb. cream cheese
- 1 small onion, chopped finely
- 1 cup walnuts chopped
- 1 bunch parsley
- 1 Tbsp. chili powder
- 1 Tbsp. curry powder
- 1 Tbsp. paprika

Either using the Bosch Meat/food grinder or the Food Processor attachment, process the cheddar and cream cheeses until smooth. Add onion and 1/2 chopped walnuts and mix well. (If using the meat grinder all the cheeses, nuts and onions can go through it to be mixed together) Shape into 2 logs and wrap in plastic wrap and chill in fridge for 2 hours. Mix finely chopped parsley, nuts, spices on a flat surface. Roll logs in spice mixture and serve with crackers.

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