

## JULIET'S CHEESE LOG

8 oz. cream cheese  
1/4 cup grated Parmesan cheese  
1 tbsp. prepared horseradish  
1/3 cup chopped Spanish olives  
4-5 dried beef slices

In a medium bowl, thoroughly blend cream cheese, Parmesan cheese and horseradish. Gently stir the chopped olives into the bowl. Shape the mixture into a log. Roll the cheese log in the dried beef slices until the outside is covered. Wrap in waxed paper and aluminum foil and chill.

Serve thinly sliced on assorted crackers. Also makes a good filling for cream cheese sandwiches.

Joyce Brobst, Pennsylvania Heartland Unit

## POTATO SALAD WITH HORSERADISH

5 pounds red potatoes  
2 cups mayonnaise  
2 cups sour cream  
1/4 c wine vinegar  
1/4 c sugar  
1/4 c freshly grated horseradish  
3 tbsp. chopped fresh parsley  
2 tbsp. fresh dill

Scrub potatoes and cut into bite-sized pieces. Boil in salted water until tender. Drain and toss with remaining ingredients while still warm but not hot.

Lorraine Kiefer, South Jersey Unit