

Garlic & Herb Cheese Log

Cheese log:

- 2 cups (16 oz.) cream cheese, softened
- 2 tsp. **Garlic & Herb Spread Mix** (dry)
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. ground black pepper
- 1/4 cup grated Parmesan cheese

Coating:

- 2 tsp. **Pesto Parmesan Bread Dipping Mix** (dry)
(may substitute 1 tsp. each dried basil and parsley)
- 2 Tbsp. grated Parmesan cheese
- 1/4 cup finely chopped walnuts

Microwave cream cheese for 30 seconds, or until very soft. Add remaining cheese log ingredients; mix well until smooth. Place mixture onto large piece of plastic wrap & roll into log shape. Cover and chill until firm. Mix coating ingredients in a small bowl. Remove cheese log from refrigerator and pat coating mixture into the log, rolling until completely coated. Cover and chill 4 hours or more. Serve with crackers or pretzels.



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