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Line a medium-sized bowl with plastic wrap, leaving enough overhanging to completely cover the top of the bowl. Place 1 slice Provolone centered in the bottom of the bowl, then place 6 slices around the inside of the bowl overlapping each other and overhanging the edges. Reserve 1 slice for the top of the cheese ball. Mix the Pesto filling layer ingredients in a small bowl and set aside. Mix the Garlic cheese layer ingredients in a small bowl. Spoon 1/2 of the Garlic cheese mixture into the Provolone cheese-lined bowl and level the layer. Now place all of the Pesto filling layer on top and level out that layer. Spoon in the remaining Garlic cheese layer. Place remaining slice of Provolone centered on top. Pull plastic wrap up and carefully fold over the Provolone cheese slices towards the center, molding into a cheese ball shape inside the plastic wrap. Secure with a twist tie and chill until firm. May be frozen for up to 3 months. Unwrap and invert to serve with toasted baguette (bread) slices, bread sticks or crackers. Yield: 18 servings.

6- to 8-oz. sliced Provolone cheese
(at least 8 slices)
Garlic cheese layer:
1/2 tsp. Worcestershire sauce
1/2 tsp. ground black pepper
1/4 cup grated Parmesan cheese
3 Tbls. olive oil
1/4 cup finely chopped pine nuts
or walnuts

2 Tbls. **Pesto Parmesan Bread**
Dipping Mix
(do not substitute)

Holiday Garlic & Provolone Cheese Ball



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1/2 tsp. ground black pepper
1/4 cup grated Parmesan cheese
2 tsp. **Garlic & Herb Dip Mix**
16 oz. cream cheese, softened

Pesto filling layer:
2 Tbls. **Pesto Parmesan Bread**

Dipping Mix
(do not substitute)
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3 Tbls. olive oil
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