Light Cheese Ball

		Light Cheese Dun
1 8 1 1/2 1/2 1/2 1/2	pound ounces cup teaspoon teaspoon teaspoon teaspoon	fat free cream cheese light cream cheese reduced fat shredded cheddar cheese dried oregano Worcestershire sauce dried chives garlic powder
<i>Topping</i> : 1/2 1/4 1/4	cup cup cup	fresh chopped parsley dried oregano dried basil Garnishes: whole grain crackers fresh veggies

Mix the cheeses and seasonings together with hand beaters. Place into the center of a large piece of plastic wrap. Form a ball and twist the edges of the plastic wrap tight. Place in the freezer until firm, about 20 minutes. Unwrap and roll in herb mixture. Place on the center of a tray and garnish with whole grain crackers and fresh veggies.

Serves 16. Each 2 tablespoon serving: 70 calories, 3.3 g fat, 2.3 g saturated fat, 11 mg cholesterol, 255 mg sodium, 2.7 g carbohydrate, 0 g fiber, 6 g protein. Diabetic exchange; 1 fat, 1/2 meat.

foodandhealth.com



Elizabeth Truman's Mac and Cheese

8	ounces	macaroni
1-2	pounds	grated cheddar cheese
2	cups	milk
1		egg
1/4	cup	oleo

Cook macaroni. Drain and cool. Place a layer of macaroni in a baking dish. Then add a layer of cheese. Repeat layers.

Combine milk and egg and pour over the macaroni and cheese. Dot with butter.

This can be done the day before and refrigerated.

Harry S. Truman National Historic Site



BLACK FRIDAY NOV. 25TH

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