



Recipe:

Cheese Balls

From the kitchen of: Clara O. Pierce, *Ohio State*

As written in: *The Kappa Key to Cookery*, 1940

Pepper, to taste

¼ teaspoon salt

1 ½ cups grated New York Cream Cheese

Sifted dried bread crumbs

✿ Beat egg whites until stiff.

✿ Mix flour, cheese, salt and pepper and fold into egg whites.

✿ Shape into balls using one teaspoon for each ball. Roll in crumbs.

✿ Fry in deep fat at 390 F until golden brown.