



## Olive Cheese Balls with Rustlin' Rob's Garlic Stuffed Olives

Adapted from [Lisa Turner](#)

HEAT LEVEL: MILD

### INGREDIENTS:

- 2 tablespoons unsalted butter, softened
- 2/3 cup fresh grated old Cheddar cheese
- 1/3 cup fresh grated Parmesan cheese
- 1/2 cup all-purpose flour
- 1/4 teaspoon cayenne
- 1 small egg, beaten
- 15 to 20 [Rustlin' Rob's Garlic Stuffed Olives](#)
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### DIRECTIONS:

Preheat an oven to 400° and grease or line a baking sheet with parchment paper, drain and dry olives well.

In a medium bowl, using a fork, combine the cheese, butter, flour, and cayenne.

Stir in the egg until well combined.

Flatten about a tablespoon of dough on the palm of your hand and enclose each olive with the dough.

Transfer to the prepared baking sheet.

Bake for 15 minutes or until the cheese balls turn golden brown.

Serve warm.

Makes 15 to 20 appetizers