

# Cheese Ball

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## **Cheese Ball**

3 tablespoons salad dressing (I use less)  
4 grated green onions or use dried minced onion (1 tbsp)  
(I don't care for onion and usually omit this)  
1 cup grated cheddar cheese  
1 small can chopped ripe olives  
1/2 teaspoon curry powder

Mix together and form into a large roll or ball. Chill.

Serve with crackers or cocktail rye bread.

## Olive Cheese Ball Recipe.

1 pkg. (8 oz.) Neufchatel cheese or cream cheese  
8 oz. blue cheese, crumbled  
1/4 cup butter or margarine, softened  
2/3 cup chopped pitted ripe olives, well drained (one 4-1/2 oz. can)\*  
2 TB snipped fresh chives  
1/3 cup coarsely chopped walnuts or almonds, toasted  
Fresh parsley (optional)  
Assorted crackers or apple slices

1. Place cream cheese, blue cheese, and butter or margarine in a large bowl; let stand until room temperature. Beat cheeses and butter with electric mixer on low speed until smooth. Stir in olives and chives. Cover and chill for at least 4 hours or up to 24 hours.

2. Shape mixture into a ball; cover and chill until serving time. To serve, roll in nuts. Let stand for 15 minutes. If desired, garnish with parsley. Serve with assorted crackers or apple slices. Makes 3 cups (forty-eight 1-tablespoon servings).

Make-ahead tip: Prepare cheese ball, except do not roll in nuts; cover and chill up to 24 hours before rolling in nuts and serving.

Joanie's Note: I like to use 1/3 cup ripe olives AND 1/3 cup green pimento stuffed olives.

### Nutritional Information

Nutritional facts per serving

calories: 50, total fat: 5g, saturated fat: 3g, cholesterol: 11mg,  
sodium: 106mg, carbohydrate: 1g, fiber: 0g, protein: 2g,  
vitamin A: 4%, calcium: 3%, iron: 1%.

## **EASY CHEESE BALL**

1 cup shredded cheddar cheese

3 tbsp Mayo

1 pack of dry ranch dip mix

1 8 oz. block of cream cheese

Put all ingredients into a bowl and mix well with your hand form into a ball and roll in chopped pecans, refrigerate overnight and serve with your favorite crackers.

## **DRIED BEEF CHEESE BALL**

12 ounces of Philadelphia Cream Cheese

3 green onions chopped finely

1 tsp. worchestershire sauce

1 1/4 tsp. accent

1 pkg of dried beef, chopped finely,

1/2 pkg. mixed with all the  
ingredients and 1/2 left on the cutting board

Form Ball with the cheese mixture and roll into the dried beef on  
the cutting board.

## **Zesty Sausage Cheese Balls**

2 pounds Hot Sausage

1-1/2 cups all purpose baking/biscuit mix

4 cups shredded sharp cheddar cheese

1/2 cup finely chopped jalapeno peppers

1/2 cup finely chopped onion

1/2 teaspoon garlic powder

1/2 teaspoon chili powder

Preheat oven to 375 degrees. Mix all ingredients together thoroughly. Form into 1-inch balls. Place on ungreased cookie sheets. Bake for 15 minutes or until golden brown.

Sausage cheese balls can be frozen uncooked. Thaw and cook according to directions. About 3 doz.

## CARAMEL APPLE CHEESE BALL

1 8 oz. pkg. cream cheese softened  
1 cup finely diced tart apples  
1 8 oz. crushed pineapple, drained VERY well  
1/2 t ground cinnamon  
1/8 t ground nutmeg  
1 cup chopped pecans, divided

In a mixing bowl, combine cream cheese, apple, pineapple and spices. Blend well. Add 1/2 C pecans; blend well. Form into a ball and roll in remaining pecans to coat. Refrigerate until firm.

Serve with crackers or celery sticks.

## **SPICY CHEESE BALL**

8 ounce package cream cheese, softened  
10 ounces package sharp Cheddar cheese, grated  
1 stick margarine, softened  
1 tablespoon onion, grated  
2 teaspoon Worcestershire sauce  
2 teaspoon cayenne pepper, or to taste  
1/2 cup pecans, finely chopped

In a large bowl combine grated cheese, cream cheese and margarine. Mix well. Add the grated onion, Worcestershire sauce and cayenne pepper and mix until the ingredients are blended together. Place the bowl in the refrigerator for approximately 10 minutes to let mixture firm. While the mixture is firming, spread the pecans out on a piece of plastic wrap. Once the cheese mixture is firm, form it into a ball and roll it in the chopped pecans until evenly coated. Serve with your favorite crackers.



## MEXICAN CHEESE BALL

2 8 oz. pkgs. cream cheese, softened

1/4 cup chunky salsa, desired hotness

1 cup shredded cheese (may use Cheddar, Monterey Jack or Mexican blend of cheeses)

Mix cream cheese and salsa together. Form into a ball and roll ball in shredded cheese, until completely covered. Then place cheese ball on decorative plate, bowl, etc. Sprinkle remaining cheese around bottom of ball. Serve with your favorite crackers or tortilla chips.

## Salmon and Cheese Ball

1 large can Salmon, drained & boned  
2 tbsp. grated onion  
1/4 tsp. salt  
8 oz. cream cheese  
1/4 tsp. liquid smoke (optional)  
1 tbsp. lemon juice

Mix together and form into a ball. Chill. Roll in 1/2 cup chopped nuts and 3 teaspoons of parsley flakes.

## SMOKED SALMON BALL

1 8 oz. can salmon, drained  
8 oz. cream cheese  
1 Tablespoon lemon juice  
2 Tablespoons grated onion  
1 teaspoon horseradish  
1/4 teaspoon liquid smoke

In medium bowl, mix above ingredients well. Transfer to a small mold lined with plastic wrap and chill in refrigerator for several hours. Unmold on serving dish and remove plastic. Pat with finely chopped fresh parsley OR ground pecans. Serve with crackers.

2 pkgs (8 oz each) cream cheese, softened to room temperature

## **Salmon and Cream Cheese Ball**

1 lb Canned Salmon  
1/2 ts Liquid smoke  
1 tb Horseradish  
1 tb Lemon juice  
1/2 lb Cream cheese; mashed  
2 tb Mayonnaise  
1 tb Dried parsley flakes

Remove any bones that are in the salmon. Add all ingredients and mix well.

## Tuna Cheese Ball

1 8 oz. pkg. cream cheese  
1 can tuna in oil  
onion/garlic salt to taste  
Chopped pecans

Mix everything but pecans in mixer.  
Form into a ball and cover with chopped pecans.

Refrigerate.

## CHICKEN CHEESE BALL

1 (8 oz.) pkg. cream cheese, softened  
1 can Underwood Chicken Spread (yellow label)  
1 Tbsp. mayonnaise  
1 Tbsp chives or green onion tops, chopped fine  
1 tsp. soy sauce.  
Chopped pecans or chopped parsley  
Maraschino Cherry

Mix all until smooth and well blended. Chill. Roll in the nuts or parsley and make one large or two small balls. Place a cherry in center and wrap in plastic wrap or foil. Refrigerate or freeze. These will keep in the freezer for about 3 months

## HOLIDAY TREE SHAPED CHEESE BALL

3 packages (8 ounces each) cream cheese, softened  
Piece of lemon peel, if desired  
Assorted crackers, if desired  
4 cups shredded Cheddar cheese (16 ounces)  
2 tablespoons basil pesto  
1 tablespoon grated onion  
1/4 teaspoon yellow mustard  
Red pepper sauce  
1/4 cup finely chopped parsley or cilantro  
1/4 cup pine nuts or sliced almonds  
2 tablespoons chopped red bell pepper

Stir together cream cheese and Cheddar cheese; divide in half. Stir pesto into 1 half; stir onion, mustard and 2 or 3 drops pepper sauce into other half. Cover each half; refrigerate about 4 hours or until firm enough to shape.

Place cheese mixtures on cookie sheet. Shape each half into cone shape to look like a pine tree.

If desired, wrap each tree, label and freeze up to 1 month. Twelve hours before serving, remove trees from freezer. Thaw in wrapper in refrigerator.

Just before serving, roll trees in parsley, pressing it evenly onto trees. Press pine nuts onto trees in string form for garland. Press bell pepper pieces onto trees for ornaments. Top each tree with star shape cut from lemon peel. Serve with crackers.

## Cranberry-Blue Cheese Ball

4 ounces sharp white cheddar cheese, cut into cubes

8-ounce hunk reduced-fat cream cheese, softened

4 ounces crumbled blue cheese

1 (6-ounce bag) sweetened dried cranberries

Place cheddar cheese in the bowl of a food processor fitted with a metal blade. Pulse until cheese is coarsely chopped. Add remaining ingredients and process until well combined. Lay a large piece of plastic wrap on a flat surface. Scoop the cheese mixture out onto the plastic wrap, gather up the corners of the plastic wrap and form into a ball. Refrigerate overnight. Let sit out at room temperature 30 minutes before serving.

Makes 12 servings.



## **Cheese ball recipe**

11 ounces cream cheese  
10 ounces of sharp cheddar  
3 ounces roquefort (bleu) cheese  
1/2 cup dried parsley  
3 tablespoons grated onion  
1/2 cup chopped pecans  
2-3 squirts Worcestershire sauce

Soften cream cheese. mix all ingredients in an electric mixer. Shape into ball shape. Roll in additional dried parsley, and ground pecans. Refrigerate (may be easier to roll after you've refrigerated it). Top with whole pecan half if desired.

Tastes better the second day.

**For this Cheese Ball recipe we really \*do\* need a KitchenAid mixer :-)**

2 cups shredded cheddar cheese

8 ounces cream cheese

1/4 cup canned pumpkin

1/2 cup pineapple preserves (I used orange marmalade instead)

1/4 teaspoon nutmeg and allspice (ground)

Beat cheeses, pumpkin, preserves and spices in a med. bowl until smooth. Cover and refrigerate 2 to 3 hours until cheese is firm enough to shape. Shape into a round pumpkin and place on plate. Using knife, score vertical lines down pumpkin. Place pretzel rod in top for stem. Cut 2 small triangles for eyes. Small triangle of red pepper for nose. Black olives for the mouth. Serve with crackers. Refrigerate until time to serve.

## Company Cheese Ball

### *Ingredients:*

1 (8 oz.) pkg. cream cheese  
1/4 C. sour cream  
1 Tbsp. steak sauce (A1 and Heinz 57 work well)  
4 tbsp. butter  
1 C. sharp cheddar cheese  
1/4 C. mayonnaise  
1 1/2 Tbsp. dry onions

### *Preparation :*

Let cream cheese soften. In a bowl beat all ingredients together. Blend mixture until it is smooth. Refrigerate several hours. Roll into ball and roll in nuts of your choice.

## "Some Like It Hot" Cheese Ball

4 oz softened cream cheese  
2 c grated cheddar cheese  
1 tbsp grated onion  
1 tbsp milk  
1 tbsp worcestershire sauce  
2 tbsp minced seeded jalapeno pepper  
2 tbsp minced seeded red bell pepper  
2 tbsp minced pepperoni  
1 tbsp chili powder

Allow cheeses to warm to room temperature. Mix cheeses, milk, onion, and

Worcestershire sauce with electric mixer. Add peppers and pepperoni and gently mix. Rap mixture in plastic rap and refrigerate until firm. While still in plastic rap, form in to ball shape, unrap and roll in chili powder. Serve with your favorite crackers.

## Walnut-Date Cheese Ball

Yield: 2 cups

2/3 cup chopped dates

8 ounces sharp Cheddar cheese, cut into 1-inch pieces

8 ounces softened cream cheese, cut into 1-inch pieces

2 tablespoons rum

2/3 cup coarsely chopped walnuts

In a food processor, combine the dates, Cheddar cheese, cream cheese, and rum and process for 1 minute.

Form into a ball and refrigerate for several hours.

Press the walnuts onto the top and sides of the cheese ball. Serve with crackers and apple and pear slices.

Note: This can be refrigerated, in a tightly sealed container, for up to 2 weeks.

## **Cheese Ball**

2 c. shredded cheddar cheese  
4 oz. package cream cheese, softened  
1/4 c. solid pack pumpkin  
1/2 c. pineapple preserves  
1/4 tsp. ground allspice  
1/4 tsp. ground nutmeg  
1 pretzel rod, broken in half

Decorations: Dark rye bread, red pepper, black olive slices, parsley sprigs

Assorted crackers

Beat cheeses, pumpkin, preserves and spices in a medium bowl until smooth. Cover; refrigerate 2 to 3 hours or until cheese is firm enough to shape. Shape mixture into a round pumpkin; place on serving plate. Using knife, score vertical lines down pumpkin. Place pretzel rod in top for stem. Cut 2 small triangles for the eyes. Small triangle of red pepper for nose. Slice olives slices in half for the mouth. Cover loosely; refrigerate until serving time.

Serve with crackers.

## Crab Cheese Balls

by Natalia Bodrova



### *Ingredients:*

- 1 cup cheese, grated (cheddar or parmesan, or your favorite)
- 2 tbsp mayonnaise
- 1 garlic glove, crashed
- 1 - 2 tbsp fresh dill, finely chopped
  
- 2 - 3 tbsp Crab meat, finely grated

### *Directions:*

Mix all ingredients. Cover mixture and refrigerate until firm enough to shape. Shape mixture into a balls, roll every ball in grated Crab meat. Cover loosely, chill until serving time.

Crab Cheese Balls very easy to prepare, it is very tasty and healthy.

## **Cheese Balls – Klocki, boiled in water.**

by Natalia Bodrova

### *Ingredients:*

100 g cheese, grated (your favorite)  
1 cup all-purpose flour  
1 tbsp butter, softened  
1/3 cup milk  
1 egg, beaten

### *Directions:*

Sift the flour. Combine all ingredients in mixing bowl. Knead the dough by hand or machine. Shape the dough into a ball, cover the dough with a kitchen towel and set aside for 1 hour. Shape into a balls.

Put the balls in boiling water, add salt. Continue to boil until the balls rise to the surface. Remove with a skimmer. Place balls into hot skillet with butter, fry stirring.

Serve hot with sour cream or butter.



## Potatoes Cheese Balls

by Natalia Bodrova

### Ingredients:

65 g cheese, grated (your favorite)  
200 g potatoes, boiled and peeled, pureed  
50 g all-purpose flour  
40 g butter, softened  
1 egg, beaten  
pinch nutmeg, ground  
3 tbsp bread crumbs

200 g (7 oz) oil to fry.

### Directions:

Mix all ingredients, shape the mixture into balls, roll every ball in bread crumbs and fry in oil until golden.

## **Cheese Balls fried in Oil**

by Natalia Bodrova

1 cup cheese, grated  
1/2 cup all-purpose flour  
1 baking soda  
dollop milk

### *Directions:*

Mix all ingredients well, put the mixture with teaspoon into very hot oil and fry in oil until golden.

## Sweet Onion Relish

Vegetable cooking spray  
4 3/4 cups chopped Vidalia or other sweet onion  
1 cup thinly sliced Vidalia or other sweet onion  
1/4 cup minced celery  
1/2 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon celery seeds  
1/8 teaspoon pepper  
1/2 cup cider vinegar  
1/4 cup water  
2 ounces diced pimiento (1 jar), drained

Coat a large saucepan with cooking spray; place over medium-high heat until hot. Add onions and celery, and saute 10 minutes or until tender. Stir in sugar and remaining ingredients; bring to a boil. Reduce heat, and simmer, uncovered, for 25 minutes, stirring frequently. Let cool. Spoon into a bowl; cover and chill 8 hours. Yield: 4 cups (serving size: 1/4 cup).

Source: Cooking Light - July 1994

Serving Ideas : Serve cold or at room temperature.

Notes: Store the relish in an airtight container in the refrigerator for up to 2 weeks.

### THREE IN ONE CHEESEBALL

1 8 oz pk softened cream cheese  
4 cups (16oz) shredded cheddar cheese  
at room temp.  
2 tbsp milk  
2 tbsp minced onion  
2 tbsp worchestershire sauce

coarsely cracked pepper  
1/2 cup crumbled blue cheese  
minced fresh parsley  
1/4 teaspoon garlic powder  
finely chopped pecans

In mixing bowl, beat cream cheese, cheddar cheese, milk, onion and worchestershire sauce until fluffy. Divide into thirds. Shape first portion into ball and roll in cracked pepper. To the second ball add the blue cheese mix well. Shape into ball and roll in parsley. To the remaining portion add the garlic mix well. Shape into a ball and roll in nuts. Cover and refrigerate.

Let stand at room temperature 1 hour before serving.  
Serve with a variety of crackers.

## Pineapple Cheese Ball

2 packages (8 ounces each) cream cheese, softened  
1 can (8 ounces) crushed pineapple, drained  
1/4 cup finely chopped green bell pepper, or mixture of green and red bell pepper  
3 tablespoons finely chopped green onion  
2 teaspoons seasoned salt, or to taste  
2 cups chopped pecans, divided

### *Directions:*

Combine cream cheese, drained crushed pineapple, chopped bell pepper, chopped green onion, seasoned salt, and 1 cup chopped pecans. Chill in refrigerator until firm then shape into a ball. Just before serving roll pineapple cheese ball in remaining cup of pecans. Serve pineapple cheese ball with assorted crackers. Pineapple cheese ball makes about 3 cups of cheese spread.

## PINEAPPLE PECAN CHEESEBALL

1 can (8 oz) crushed pineapple, well drained

1/2 cup chopped green pepper

1/2 cup chopped green onions

1 tsp lemon pepper seasoning

1 tsp seasoned salt

2 cups chopped pecans, divided

Assorted crackers

In a mixing bowl, whip cream cheese until smooth. Gently stir in pineapple, green pepper, green onions, seasonings, and 1/2 of the nuts. Turn out onto a sheet of plastic wrap & shape into a ball.

Refrigerate several hours or overnight. Before serving, roll cheese ball in remaining nuts. Serve with crackers.

YIELD: 12-14 servings

## **Apple Cheese Ball**

1 (250ml) pkg. Cream cheese, softened  
4 oz (1 cup) shredded cheddar cheese  
+ teaspoon Cinnamon  
+ cup finely chopped dried apples  
1/3 cup finely chopped nuts  
1 bay leaf  
1 cinnamon stick

In large bowl, combine cream cheese, cheddar cheese and cinnamon, beat until well blended. Stir in apples. Shape mixture into a ball; roll in nuts. Insert bay leaf and cinnamon stick on top of ball to resemble stem and leaf of apple. Refrigerate at least 1 hour or until firm. Serve with crackers. Store in refrigerator up to 2 weeks.

## Chocolate Chip Cheese Ball

1 (250ml) pkg. Cream cheese, softened  
+ cup butter, softened  
+ teaspoon vanilla extract  
+ cup confectioners- sugar  
2 tablespoons brown sugar  
+ cup miniature semisweet chocolate chips  
+ cup finely chopped pecans  
Graham crackers

In a mixing bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually add sugars; beat just until combined. Stir in chocolate chips. Cover and refrigerate for 2 hours. Place cream cheese mixture on a large piece of plastic wrap; shape into a ball.

Refrigerate for at least 1 hour. Just before serving, roll cheese ball in pecans. Serve with graham crackers.



## **Cheese Balls**

### *Description:*

This dish has proved its gustatory qualities. Golden, palatable cheese balls will be to everyone's liking. It is served perfectly for breakfast and lunch.

### *Ingredients:*

90 g sifted flour.  
180 g water.  
120 g hard cheese.  
45 g butter.  
2 eggs.  
1 tb milk.  
salt.

### *Method:*

Separate yolks from egg whites. Grate cheese finely, season to taste. Pour water in a pan and add chopped butter. Heat the pan until butter is melted. And quickly stir in the flour. Then heat the pan, stirring constantly, for 4-5 minutes. Take the pan off the heat. Pour in yolks and whites, one at a time and add grated cheese, stir thoroughly. Grease a baking sheet with butter and sprinkle with flour. Divide the cheese dough into 12 parts and shape small balls. Brush the balls with a yolk beaten with 1 tb milk. Bake in a preheated oven 210C for 25 minutes. The turn off the heat and let the balls cool down in the oven.

## **Cheese Ball**

2 pkgs. of cream cheese softened  
imitation crab meat  
bunch of shallots chopped  
1 celery stick chopped  
swiss cheese  
mozzarella cheese  
a little ranch

Mix all together and form into 2 balls...roll in chopped pecans... roll in plastic wrap and foil.

## **Cheese Ball:**

- 1.2 pound Velveeta cheese
- 3 small pkg cream cheese
- 1 square blue cheese
- 1 medium onion, minced
- 1 cup chopped parsley
- 1 cup chopped pecans

Run Velveeta cheese through grinder or mash with fork. Mix cheeses, onion, 1/2 cup parsley and 1/2 cup nuts; chill. Shape into balls; roll in remaining nuts and parsley. bring to room temperature 1 hour before serving.

## Chipped Beef Cream Cheese Ball

### *Ingredients:*

1 (8 oz.) cream cheese, softened  
1 Tablespoons milk  
3 or 4 Tablespoons horseradish  
1 jar of dried beef, cut into small strips  
1 bunch spring onions, chopped

### *Directions:*

Place cream cheese in bowl.

Mix together with milk and horseradish.

Mix in 1/2 of the chopped beef and 1/2 of the chopped onions.

Form mix into a ball.

(If mix is too soft chill for 1/2 hour, then form ball)

Mix the remaining beef and onions on a plate.

Roll the ball gently, but firmly in this.

Wrap ball tightly in plastic wrap then in foil

Keep refrigerated until ready to serve.

Serve with your favorite crackers.



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