

## Fresh From the Kitchen

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### **Cranberry-Walnut Cheese Ball**

Dried cranberries add color and great flavor to this cheese spread. I like to serve it on apple slices (dipped in lemon water to keep them from turning brown) and wheat crackers.

1/2 cup unsweetened dried cranberries  
2 tablespoons sherry or brandy  
One 8-ounce package cream cheese, softened  
1 cup finely shredded sharp white cheddar cheese  
1 teaspoon Worcestershire sauce  
1/2 cup chopped walnuts  
1 cup chopped fresh Italian parsley

1. Soak the cranberries in the sherry for 10 minutes
2. In a food processor or a medium-size bowl with an electric mixer, process or beat the cream cheese, cheddar, and Worcestershire together until smooth. Stir in the cranberries and sherry. Place the cheese on a piece of plastic wrap and form into a 1-inch log or a ball.
3. Combine the walnuts and parsley in a small bowl, pat over the cheese log (or ball), and roll the log in it until completely covered.

**DIVA DO-AHEAD:** At this point, refrigerate for at least 4 hours and up to 1 week to let the flavors develop, or freeze for up to 6 weeks. Defrost in the refrigerator overnight and bring to room temperature before serving.