



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

Savory Cranberry Cheese Ball

Makes 2 cheese balls

The holidays are filled with opportunities to gather and share good times with others. One of our favorite go-to foods to serve as an appetizer, or as part of a mix-and-mingle event, is this festive, sweet, and savory cheese ball. We love surrounding the cheese ball with an eclectic assortment of crudité's, nuts, spreads, and crackers. It all can happen with a minimum of effort by following our do-ahead steps.

Ingredients:

8 oz cream cheese
2 tablespoons butter
10 oz extra sharp cheddar cheese
4 oz blue cheese
1/2 teaspoon Tabasco
1 teaspoon Worcestershire
1 tablespoon fresh parsley, chopped
1/2 cup chopped pecans, (4 tablespoons reserved)
1/4 cup dried cranberries, chopped

Directions:

1. Soften the cream cheese. Grate the butter and extra sharp cheddar cheese using a box grater. Crumble the blue cheese.
2. In a large bowl, combine all of the ingredients. Use a large metal spoon to mix the ingredients together until evenly incorporated.
3. On a cutting board, divide the cheese mixture in half. Form two balls with your hands and roll the cheese balls in the reserved chopped pecans to coat.
4. Serve with crackers, bread, or crudité's.