

White Cheddar Cheese Ball

Eat, Drink, and Be Merry | December 2006/January 2007



- 1 8-OZ. PKG. CREAM CHEESE
- 4 OZ. AGED CHEDDAR CHEESE, FINELY CRUMBLLED
- 1/4 CUP BUTTER
- 1 TBSP. HALF-AND-HALF, LIGHT CREAM, OR MILK
- 1 1/2 TSP. FINELY SHREDDED ORANGE PEEL
- 1/3 CUP FINELY CHOPPED PECANS
- 1/4 CUP FINELY CHOPPED GREEN ONIONS
- 2/3 CUP CHOPPED FRESH PARSLEY, CHOPPED PECANS, AND/OR FINELY CHOPPED GREEN ONIONS
- ASSORTED CRACKERS

In a large bowl let cream cheese, crumbled cheese, and butter stand at room temperature for 30 minutes. In a food processor combine cream cheese, crumbled cheese, butter, half-and-half, and orange peel. Cover; process until combined and mixture is still slightly chunky. Return to large bowl. Stir in 1/3 cup chopped pecans and 1/4 cup chopped green onions. Cover; chill for 30 to 60 minutes or until mixture is easy to handle. Shape mixture into a ball. Wrap with plastic wrap and chill for 4 to 24 hours.

To serve, let cheese ball stand 15 minutes. Roll cheese ball in additional chopped parsley, nuts, and/or green onions. Serve with crackers. Makes 2 3/4 cups (about 22 servings).

TIP

For snacking or pre-meal appetizers, create a platter with smoked salmon, cheese, toasted baguette slices, olives, and crudités. Include a dip made of 1 teaspoon chopped fresh dill stirred into a container of crème fraîche.