



Mini Cheese Ball Wreath

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 10

INGREDIENTS:

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| <input type="checkbox"/> 2 (8 oz.) cream cheese, room temp. | <input type="checkbox"/> 2 cups white sharp cheddar cheese, shredded |
| <input type="checkbox"/> 2 tbsp. mayonnaise | <input type="checkbox"/> 2 cups dried cranberries, chopped |
| <input type="checkbox"/> 2 tsp. onion powder | <input type="checkbox"/> 2 cups pecans or almonds, chopped |
| <input type="checkbox"/> 1 tsp. garlic salt | <input type="checkbox"/> 1 cup green onions or chives, sliced |
| <input type="checkbox"/> 2 tbsp. lemon juice | <input type="checkbox"/> fresh rosemary sprigs, fresh thyme sprigs, and fresh parsley leaves, for garnish |
| <input type="checkbox"/> 2 tbsp. Worcestershire sauce (optional) | |
| <input type="checkbox"/> 1 tsp. ground black pepper | |
| <input type="checkbox"/> 1/2 cup green onion, finely chopped | |

DIRECTIONS:

- ☐ 1. Blend together the cream cheese, mayonnaise, lemon juice, seasonings, and Worcestershire until smooth and creamy.
- ☐ 2. Stir in the shredded cheese and green onion until smooth and creamy.
- ☐ 3. Use a cookie scoop or your hands to form balls out of the cheese ball mixtures and place onto a serving tray or cookie sheet.
- ☐ 4. Refrigerate cheeseballs for 1-2 hours or until firm.
- ☐ 5. Roll the refrigerated cheese balls into the chopped cranberries, chopped pecans, chopped almonds, and green onions
- ☐ 6. Form a ring with half of the cheeseballs on a serving tray or circular cutting board to create a wreath.
- ☐ 7. Add a second layer on top of the ring of cheeseballs.
- ☐ 8. Use fresh herbs to garnish the edges of the cheese ball wreath.
- ☐ 9. Chill in the refrigerator until ready to serve and enjoy!

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