



Holiday Cocktail Celebrations

Celebration Cheese Balls

Arrange your cheese balls in unusual patterns like a wreath or snowflake

Cheese Balls

- 8 ounces cream cheese, softened
- 1 cup finely shredded sharp Cheddar or Pepper Jack cheese
- 2 ounces goat cheese, softened
- 1 Tablespoon finely chopped pimientos
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder

Roll Around Coatings

- 1 Tablespoon each: minced fresh parsley; fresh chives; fresh rosemary
 - 1/2 cup toasted pecans or smoked almonds
 - 1/2 Tablespoon minced fresh thyme
 - 1 cup finely chopped dried cranberries
 - 1/4 cup finely chopped roasted pistachios
 - 1/4 cup grated Parmesan cheese
 - 1/4 teaspoon Italian seasoning herbs
- Serve with: mixed nuts, pretzel sticks, cracker chips

- In a mixing bowl, mix together all the ingredients under cheese balls list.
 - Using a Tablespoon spring loaded scoop, divide mixture into 25 portions; roll into balls
 - In a small bowl, combine fresh herbs, parsley, chives, and rosemary; roll 5 balls in the herb mixture pressing gently to adhere the herbs to coat the balls with topping.
 - In another bowl, combine the pecans and thyme; roll 5 balls in pecan mixture, gently pressing to coat the balls with topping.
 - In another small bowl, place cranberries; gently press to coat the balls with topping.
 - Place pistachios in another small bowl. Roll truffles in pistachios, gently press to coat the balls with topping.
 - Place Parmesan cheese and mixed Italian herbs in another small bowl. Roll the remaining 5 balls in Parmesan, gently press to coat the balls with topping.
 - Arrange the balls on a serving platter in the shape that you desire, a champaign glass, wreath, holiday tree, or any creative design you like.
 - Serve with your choice of nuts, pretzel sticks, or cracker chips.
- Yield: Serves 25 cheese balls

Cook's Note: Create a small label so guests can identify each flavor.
Herb Medley, Pecan Thyme, Cranberry, Pistachio, and Parmesan

Recipe Inspired by: *Cuisine at Home*, Winter 2024, Issue No. 161 CusineAtHome.com

About the Recipe: Cocktail parties offer an opportunity to relax and enjoy talking to our guests, having some drinks, and munching some fun appetizers. This is a great way to meet some new neighbors, hear from our old friends, or just enjoy hearing some new ideas. This appetizer is one of my favorites because it's easy to make, simple to serve, and offers different flavors. Everyone can enjoy their favorite. See what you can create using 25 cheese balls. Have fun!