

Name of Recipe : Turkey Cheese Ball



From the kitchen of: *The Scoop for Mommies*

Ingredients

- 1 8 oz. package cream cheese
- 1 cup shredded cheddar (I shredded a chunk of cheddar)
- About 1/2 cup of chopped up mixed nuts
- 2 candy eyes
- 1 Slim Jim
- pretzel sticks
- 1 round chocolate candy as in Whopper or Chocolate Pom poms for the head
- 1 candy corn
- a few teaspoons of melted chocolate melts to adhere the eyes and “beak”.



Directions

1. Soften cream cheese and cheddar cheese. Cream the cream cheese and add in the shredded cheddar. I do this all my hand but if you have a food processor it would probably go faster. I stir and “cream” until both cheeses are thoroughly mixed together. Then I pop this mixture into a piece of plastic wrap and form it into a ball. At this point it goes into the refrigerator for a few hours to firm it up.
2. Take it out of the fridge and roll in chopped nuts being careful to keep the nice round shape.
3. Place pretzels as in picture to make the nice full tail of the turkey. A bit of chocolate melt to glue the round chocolate candy to about a 4 or 5 inch piece of Slim Jim. It was a bit tricky to get this to stay in place and eventually I placed it in the freezer in order to harden it up faster. I glued on the eyes and “beak” candy corn and placed in the freezer for a few minutes. After inserting the “neck” Slim Jim into the cheese ball, I placed the entire thing on a plate and into the refrigerator for overnight.

Recipe adapted by: *Crafts A La Mode*

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