

Pumpkin Shaped Cheese Ball

Ingredients

- 4 cups (1000 mL) grated sharp cheddar cheese
- 2 pkgs (8 oz or 250 g each) cream cheese, softened
- 2 tbsp (30 mL) **Three Onion Rub** or other rub of your choice
- 1 clove garlic, pressed
- 1 cup (250 mL) bite-sized cheese crackers
- 1 celery stalk

Directions

1. Grate cheese with **Microplane® Adjustable Coarse Grater** and set aside $\frac{1}{4}$ cup. In **Classic Batter Bowl**, combine remaining cheddar with cream cheese, rub and garlic. Scoop mixture onto a sheet of plastic wrap and form into a ball by lifting corners of plastic wrap towards each other and twisting the top. Refrigerate for 1 hour or until firm enough to handle. Finely process cheese crackers and reserved shredded cheese in **Manual Food Processor**; place in **Coating Tray**. Roll cheese ball in cracker mixture until coated. Use **Mix 'N Scraper®** to make indented ridges to resemble ribs of a pumpkin. Place a halved celery stalk into the top of the pumpkin stem.



Yield:

- 2 1/2 cups (625 mL) servings of 2 tbsp (30 mL)