



The Fall Cheese Ball

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Date : December 8, 2015

Looking for a great appetizer for your holiday dinner? Try this cheese ball! You can make it as a large ball, or use a cookie scoop to make individual sized balls.



Ingredients should be room temperature so they will mix easily in a kitchen aid mixer with paddle attachment or in a food processor. Mix all ingredients except the peanuts. Let the mixture set in the refrigerator for about half hour to firm up before scooping into small balls or forming big balls with hands. Roll the balls in the chopped peanuts. Drizzle balls with honey before you serve.

Blue cheese - 5oz

cream cheese - 8oz

goat cheese - 8oz

butter - 8oz

scallions - 2 whole (green and white parts) OR substitute chives OR omit entirely

dates (chopped) - 6oz

dry roasted peanuts chopped (as needed)