

Holiday Cheese Ball Wreath



Recipe courtesy of Food Network Kitchen



Bring your outdoor holiday wreath inside with this festive and easy cheeseball. Use a small Bundt pan to form a wreath shape, or roll the mixture into a ball or log. For a cheeseball worthy of any big gathering, skip the Bundt pan and colorful garnish and roll the ball in toasted sliced almonds instead.

Total: 1 hr 15 min
(includes chilling time)

Active: 15 min

Yield: 16 to 20 servings

Level: Easy

Ingredients:

- 1 pound cream cheese, at room temperature
- 2 cups shredded firm cheese, such as Cheddar, pepper Jack or Colby
- 2 teaspoons Worcestershire sauce
- Kosher salt and freshly ground black pepper
- 1/2 cup pickled piquante peppers, such as Peppadews, finely chopped
- 1/2 cup fresh parsley leaves, finely chopped
- 1/4 cup finely chopped fresh chives
- Crackers, sliced bread or crudites, for serving

Directions:

1 Special equipment: A small (6-cup) Bundt pan

2 Line the inside of a 6-cup Bundt pan with plastic wrap.

Process the cream cheese, shredded cheese, Worcestershire sauce, 1/2 teaspoon salt and few grinds of pepper in a food processor until smooth. Empty the mixture into a medium bowl, and fold in all but 2 tablespoons of the chopped peppers.

3 Spoon the cheese mixture into the prepared Bundt pan; pack it in, spread into an even layer and cover (or simply form the cheese mixture into a ball and wrap tightly with plastic wrap). Refrigerate until chilled, at least 1 hour up to 2 days.

4 Uncover and invert the cheese mold (or unwrap and transfer the ball) onto a serving platter. Sprinkle with the chives and parsley to completely coat the wreath, and garnish with the reserved 2 tablespoons of peppers. Serve with crackers, sliced bread or crudites.

