



The cheese ball pictured above on the bottom tier of the black tower and surrounded by crackers, is one of my favorite appetizers to serve at events.

It's easy to make, you can shape it to fit your event (e.g. heart, diamond, etc.), and it's always a hit with my guest!

Have Fun!

CHEESE BALL

- 1 ½ lbs. Mild Cheddar Cheese (6 C. grated)
- ½ lb. Mozzarella Cheese (2 C. grated)
- 1 pk. Cream Cheese (8 oz. softened)
- ½ C. Butter or Margarine (1 stick softened)
- ½ C. Apple Juice
- 2 T. Lemon Juice
- 1 T. Worcestershire Sauce
- Optional - Paprika

1. Combine Cheddar, Mozzarella, and Cream cheeses with butter or margarine in the large bowl of an electric mixer. Slowly beat in apple and lemon juices, and Worcestershire sauce; continue beating, scraping down side of bowl often, 5 minutes, or until well blended; cover. Chill several hours, or until firm enough to handle.
2. Shape cheese mixture with your hands into desired shape on a plate (or whatever you plan to present the cheese ball on); smooth top flat; cover with foil, plastic wrap, or wax paper. Chill several hours, or until very firm. I find that plastic wrap works well.
3. (Optional) Before serving lightly sprinkle your '*master piece*' with paprika, then frame your cheese ball (or cheese shape 😊) with your favorite crisp crackers or party-size pumpernickel if you wish.
4. Hostess Note – If there's any cheese left, cover cheese well and keep chilled. It will stay fresh-tasting for a week or more.