



MOUSIE CHEESE PARTY BALL

INGREDIENTS

1 (8 ounce) package reduced-fat cream cheese

1 (8 ounce) jar of processed cheese

4 ounces any grated cheddar cheese

1 tablespoon Worcestershire sauce

1 to 1½ cups finely chopped Georgia pecans

2 round crackers (for ears)

6 thin pretzel sticks (for whiskers — 3 on each side)

2 slices of olives (for eyes)

1 scallion, trimmed and washed, or 1 long strip of onion (for tail)



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DIRECTIONS

1. Wash hands with soap and water.
2. Gently rub scallion under cold running water. If using onion, scrub it with a clean vegetable brush under running water.
3. Combine cream cheese, processed cheese, grated cheese and Worcestershire sauce and form into a ball.
4. Roll the ball in crushed walnuts.
5. Wash hands with soap and water.
6. Decorate the mousie cheese ball:
 - Use 2 round crackers for the ears
 - Use stick pretzels for the whiskers (3 on each side)
 - Use 2 slices of olives for the eyes
 - Use a long strip of scallion or onion for the tail
7. Chill then serve with crackers. Enjoy!

