**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)

**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!

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