

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)



Get more recipes at www.fightbac.org/saferecipes

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!

