

Thanksgiving Cheese Ball Appetizer

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Ingredients:

16 oz cream cheese, softened
1 cup shredded sharp cheddar
1 TBSP dried onion flakes
1/3 cup apricot jam
OPT: 1 TBSP orange Liqueur
1/2 cup cranraisins
1 cup pumpkin seeds, shelled

fruits, vegetables and crackers for serving

OPT: red pepper slices for garnish

OPT: oval shaped crackers to fan out as the turkey feathers for presentation

Directions:

*Beat cream cheese, cheddar, onion flakes, jam and orange liqueur together until well incorporated.

*Reserve 2 cranraisins for the "eye" decorations, if you choose to. Mix the rest of the cranraisins into the cheese mixture.

*If you want to make a turkey "snood", cut 2 fairly thick slices of red pepper. Shape into "snood" on a piece of plastic wrap and fill center with about 1 tsp of cheese mixture. Top with a few pumpkin seeds, carefully cover and allow to set in fridge until serving.

*Roll the rest of the cheese mixture into a ball and place in fridge at least one hour or until serving.

*When ready to serve, roll the cheese ball in pumpkin seeds, add the reserved cranraisins for eyes, place the snood on the platter under the cheese ball and fan the crackers out behind the cheese ball to look like feathers.

*Store leftovers in fridge.