



Garlic & Chive Pumpkin Cheese Ball

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- 2 packages (16 ounces) cream cheese, softened
- 1/4 cup (2 ounces) sour cream
- 1 tablespoon dried chives
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 2 cups (8 ounces) finely shredded sharp cheddar cheese
- 2 cups crushed nacho cheese chips
- 1 green pepper stem or celery rib with leaves
- Assorted crackers

In a small bowl, beat cream cheese and sour cream until smooth. Beat in the chives, paprika, garlic powder, and cayenne until incorporated, then beat in the cheddar. Shape into a ball; wrap in plastic wrap. Refrigerate for 4 hours or until firm. Before serving, roll the cheese ball in crushed chips and press a green pepper stem (or celery rib, using some of the leaves for pumpkin vine leaves) into the top. Allow to sit at room temperature at least 1/2 hour before serving to soften. Serve with crackers.