

Pumpkin-Shaped Cheese Ball

SERVES: 8-10 | PREP TIME: 20 minutes | COOK TIME: 1 hour (chill time) | TOTAL TIME: 1 hour 20 minutes

INGREDIENTS

- 16 oz cream cheese, softened
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup Ranch seasoning mix (or homemade, see note)
- 1/4 cup green onions, finely chopped
- 1/4 cup crispy cooked bacon, crumbled (optional)
- 1/2 cup chopped pecans (or walnuts)
- 1/2 cup fresh parsley, finely chopped (for coating)
- 1 small green bell pepper stem (for the pumpkin stem)
- Assorted crackers, pretzels, and fresh veggies for serving

DIRECTIONS

Step 1: In a large mixing bowl, combine cream cheese, cheddar cheese, mozzarella cheese, Parmesan cheese, Ranch seasoning, green onions, and bacon (if using). Mix until well combined.

Step 2: Shape the mixture into a round ball and place on a plate or serving board.

Step 3: In a small bowl, combine chopped pecans and parsley.

Step 4: Roll the cheese ball in the nut and parsley mixture, pressing gently to adhere.

Step 5: Use the top of a green bell pepper as the stem. Press it into the top of the cheese ball.

Step 6: Chill in the refrigerator for at least 1 hour before serving.

Step 7: Serve with crackers, pretzels, carrot sticks, celery, and your favorite fresh veggies.

MABEL'S NOTES

You can make the cheese ball a day ahead of time and keep it chilled until ready to serve. For extra flavor, try using a homemade Ranch seasoning or add a pinch of garlic powder. You can also use crushed pretzels, pecans, or a mix of nuts for the coating.

Serving Suggestions:

Buttery crackers, Pretzel twists, Carrot sticks, Celery sticks, Cucumber slices, Bell pepper strips, Apple slices, Assorted veggies, Perfect for Halloween parties, potlucks, or a cozy movie night

Contains: milk, tree nuts, wheat