

Turkey Cheese Ball

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| 2 8 ounce cream cheese | 1 teaspoon lemon juice |
| 1 8 ounce Cracker Barrel® sharp cheddar cheese | 2 teaspoon Worcestershire sauce |
| 1 Tablespoon chopped pimentos | Dash of red pepper |
| 1 Tablespoon chopped green pepper | Dash of salt |
| 1 teaspoon chopped onion | |

Decorations:

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| 3 packages, 3 ounce each, cream cheese, softened | 1 large sweet red pepper |
| 2 teaspoons 2% milk | 1 small yellow summer squash |
| Brown, orange and yellow paste food coloring | 1 cup pecan halves |
| 6 large oval crackers | |

Cream the cream cheese until soft and smooth. Add grated cheddar cheese. Mix well. Add remaining ingredients until blended well. Shape into a ball and wrap in wax paper. Chill for at least 24 hours.

In another small bowl, beat cream cheese and milk until smooth. Divide among four small bowls. With food coloring, tint one bowl brown, one dark orange and one light orange (using yellow and orange); leave one bowl plain.

Transfer each mixture to a heavy-duty resealable plastic bag; cut a small hole in a corner of Each bag.

For turkey tail feather, decorate the top halves of large oval cracker with tinted cream cheese. Using the red pepper, form the turkey head, neck and wattle. For beak, cut a small triangle for summer squash; attach with cream cheese. Add eyes, using brown and plain cream cheese. Insert pecan halves and decorated crackers into cheese ball. Serve with assorted crackers.

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Intermediate - Nutritious Snacks