Holiday Cranberry Cheese Ball

Ingredients:

- ½ cup dried Cranberries, chopped
- 8 oz. cream cheese, softened
- ½ cup chopped walnuts
- 1 cup chopped apples
- 2 tbsp. honey
- ½ tsp. ground cinnamon

Directions:

- Remove cheese cream from wrapper and allow to soften to room temperature.
- Mix cream cheese, apples, honey and cinnamon until blended. Shape into ball and chill for 1 hour in refrigerator.
- Coat evenly with nuts, then cranberries.

PROVOLONE AND ARTICHOKE CHEESE BALL WITH TOASTED PINE NUTS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 12 servings

1 8-ounce package cream cheese, at room temperature
½ cup grated provolone (about 2 ounces)
¼ cup pitted kalamata olives, chopped
¼ cup chopped roasted red peppers
12 thin slices salami, diced (about 2 ounces)
1 6-ounce jar marinated artichoke hearts, drained and chopped (about ½ cup)
Pinch of crushed red pepper flakes
1/3 cup toasted pine nuts
Crackers, for serving
Parsley, for serving

Directions:

- Mix the cream cheese, provolone olives, roasted red peppers, salami, artichoke hearts, and crushed red pepper flakes in a medium bowl until well combined
- Chill until firm and the flavors have blended, at least 4 hours or up to overnight
- Shape the mixture into a ball and roll in the pine nuts
- Serve with the crackers and garnish with the parsley