

## Festive Wreath Cheese Ball

A no-bake recipe

### Ingredients:

- 1 pound cream cheese, room temperature
- 2 cups shredded cheddar cheese
- 2 teaspoons Worcestershire sauce
- Dash salt and pepper
- 1/2 cup finely chopped pickled piquanté (peppadew) peppers, divided
- 1/2 cup finely chopped fresh parsley
- 1/4 cup finely chopped fresh chives
- Crackers or sliced bread for serving



### Directions

1. Line a standard-sized Bundt pan with plastic wrap.
2. Place cream cheese, shredded cheese, Worcestershire sauce, salt, and pepper into a food processor. Process until smooth.
3. Transfer mixture into a medium bowl. Stir in 2 tablespoons peppers.
4. Transfer mixture into the bottom of the Bundt pan, pressing firmly. Cover and chill for 1 hour or until firm.
5. Uncover and invert the cheese mixture onto a serving platter. Remove all plastic wrap.
6. Sprinkle parsley and chives evenly over the wreath. Garnish with remaining peppers. Serve with crackers or sliced bread.

*Makes 16–20 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***