

Cranberry Walnut Cheese Ball

Winner in Appetizers

Submitted by
Maryalice Wood of Langley, BC



ingredients

- 1 pkg** (250-gram) cream cheese, softened
- 1 Tbsp** red wine vinegar
- 1 Tbsp** sugar or honey
- 1/3 cup** dried cranberries (Craisins)
- 2/3 cup** chopped walnuts, divided

instructions

- Put cream cheese in medium sized mixing bowl. Beat in the red wine vinegar and sugar until smooth. Add the dried cranberries and 1/3 cup chopped walnuts and slowly continue beating until well blended.
- Place mixture onto plastic wrap and shape into a ball. Refrigerate until well chilled, about 2 hours.
- When ready to serve, place remaining walnuts on a plate; unwrap cheese ball and roll in walnuts to coat outside well.
- Serve with slices of fresh pears and apples and crackers of your choice. Note: Alternatively make small ball appetizers using about 1 T. mixture per ball. Roll in walnuts and serve individually with a toothpick in each.

