



CRANBERRY PECAN MINI CHEESE BALLS

A festive pecan and cranberry appetizer, stuffed with garlic and chives, shaped into single-serving cheese balls.

INGREDIENTS

Prep Time: 10 minutes

Cook Time: 5 minutes

Servings: 12

8 ounces cream cheese
1 cup white sharp cheddar
cheese shredded
1 cup dried cranberries
chopped and divided
1 cup chopped pecans,
divided
1/4 cup + 2 tablespoons
chopped fresh chives,
divided
1/2 tsp garlic powder
12 small pretzel sticks

DIRECTIONS

1. Preheat oven to 375 degrees. Spread chopped pecans on a baking sheet. Bake for 5 minutes. Remove from oven.
2. Using an electric mixer, combine cream cheese, white cheese, chives, garlic powder, half of the pecans, and 1/2 cup of cranberries.
3. Use a spoon to divide the cream cheese mixture into 12 portions. Run your hands in cold water and then form each portion into a small ball. Refrigerate for 1 hour (or longer).
4. In a small bowl, combine the remaining pecans, 2 tablespoons chives, and 1/2 cup cranberries. Once the cheese balls have finished chilling, remove from refrigerator and roll the balls in the pecan-cranberry-chive mixture. Stick a pretzel stick in center of each ball. Serve chilled. Enjoy!