



CHAMPAGNE CHEESE BALL

The best comfort food!

INGREDIENTS

2 pounds sharp cheddar,
grated

2 tablespoons salted
butter at room
temperature

6 oz cream cheese,
softened

1/2 cup champagne

1/4 cup finely chopped
onion

1 clove garlic, minced

1 teaspoon
Worcestershire sauce

1/4 teaspoon salt

1 1/4 cups chopped
walnuts

1 tablespoon chopped
parsley


1 teaspoon paprika

1 teaspoon chili powder

1 teaspoon dillweed



INSTRUCTIONS

1. Combine cheese, butter and cream cheese in a large bowl. Add champagne slowly, stirring constantly. Add onion, garlic, Worcestershire sauce and salt.
 2. Cover mixture and chill for one hour. Combine walnuts with parsley, paprika, chili powder, dillweed and curry powder.
 3. Form cheese into ball or a log. Spread topping onto wax paper and roll the cheese ball over the topping until completely coated.
 4. Wrap the ball in a clean sheet of wax paper and chill for another hour. Serve with crackers and more bubbly.
- 

Submitted by Ali Besse, '20