

Cheeseball Wreath

Ingredients

- 8 ounces cream cheese, softened
- 1 1/2 cups freshly grated sharp cheddar cheese
- 1 tablespoon dried chives
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon dried parsley flakes
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried oregano leaves
- 1/8 teaspoon pepper
- 1 small bunch fresh parsley
- 4-5 grape or cherry tomatoes
- Items for dipping such as raw veggies or the Crunkers recipe

Instructions

1. Place cream cheese in a mixing bowl or food processor and mix until smooth. Add cheese, chives, Worcestershire sauce, parsley, garlic powder, oregano, and pepper and mix well to combine.
2. Use a rubber spatula to scrape the sides of the bowl and place the mixture on a sheet of plastic wrap. Using the plastic wrap and your hands, form the mixture into a log shape.
3. Form the log into a wreath shape and press the ends together.
(Alternatively, you could press the mixture into a small wreath mold that is either greased well or lined with plastic wrap for easy removal.)

4. Remove stems from fresh parsley and chop the leaves into small pieces. Press the fresh parsley onto the outside of the wreath. Slice tomatoes in half, squeezing gently to remove some of the liquid and seeds. Press the halves around the top of the wreath to resemble ornaments.
5. Cover the cheese-ball wreath in cling wrap and refrigerate until ready to serve. Serve with celery sticks or I highly recommend the crunkers recipe on page 452 in the [THM Cookbook](#).