

Crunchy Chive Cheese Ball

Prep: 15 min. | Assembly: 1 hr. | Total: 1 hr. 15 min. | Makes 1 ball | Serves 4-6

A bright, creamy, and spicy appetizer



Ingredients:

- 2 ea. Champlain Valley Cream Cheese, 8 oz.
- 1/3 cup Vermont Creamery Creme Fraiche, 8 oz.
- 1/3 lb. Cotswold
- 1 tsp. Fresh horseradish, grated
- 1/2 tsp. Garlic powder
- 1/2 tsp. Onion powder
- 1 cup Murray's Shelled Walnuts, 6.5 oz.
- 1 bunch Chives

Directions:

1. Preheat oven to 350 F and arrange walnuts on a baking sheet in a single layer. Toast for 8-10 minutes until fragrant.
2. In a large bowl, mix cream cheese, creme fraiche, garlic and onion powders, half of the diced chives and horseradish with an electric mixer until smooth.
3. Grate the Cotswold cheese and fold in until fully incorporated.
4. Cover the bowl and chill for 1 hour to firm it up.
5. Shape the mixture into a ball using a spatula or greased hands.
6. Chop the walnuts, placing them in a shallow bowl with the remaining diced chives.
7. Roll the cheese ball in the mixture until fully covered.
8. Serve with crackers.