

## Party Herb Cheese Ball

Serves 8-10

Retro is new again. Create your own cheese balls for all of your holiday parties.

1/4 cup	unsalted butter, softened
1 cup	cheese, sharp in flavor and shredded
3 oz	goat cheese
4 oz	cream cheese, light and softened
1 tbsp	fresh lemon juice
1 tbsp	green onions, chopped fine
1 tsp	fresh dill, chopped
1/4 tsp	cayenne pepper
1/4 tsp	soy sauce
1/3 cup	pecans, toasted and chopped fine
1 tbsp	parsley, chopped fine

1. In a mixing bowl with paddle attachment, blend butter, cheese, goat cheese, cream cheese, lemon juice, green onions, dill, cayenne pepper and soy sauce until well mixed.
2. Place the mixture onto parchment paper and form into a ball. Refrigerate for 15 minutes to firm up.
3. Meanwhile, mix the pecans and parsley together on a large plate. Roll the ball into the mixture coating the entire cheese ball on all sides.
4. Wrap in plastic wrap and refrigerate until ready to serve. Let the ball sit out at least 40 minutes prior to serving. Arrange crackers around the ball to dip into.