

Cheshire Cat Halloween Cheese Ball

Adapted from Better Homes and Gardens

3 cups finely shredded cheddar cheese
1 1/2 8-ounce packages Neufchatel or regular cream cheese
1/4 cup butter
2 tablespoons milk
2 large green onions, finely chopped
1 tablespoon Worcestershire
2 teaspoons minced garlic
Several dashes of hot sauce (I used Sriracha)

For the assembly:

1 cup crushed blue tortilla chips
2 triangular blue tortilla chips
2 triangular white or yellow tortilla chips
1 square wheat cracker, split into a triangle
3 pieces dried spaghetti, snapped in half
10 to 15 whole almonds
1 green apple

Bring the cheese and butter to room temperature. Reserve about two tablespoons of the cream cheese and set aside. Add the cheeses, milk, green onion, Worcestershire, garlic, and hot pepper sauce to a large food processor and blend until combined

Shape the mixture into a ball then roll it in the crushed tortilla chips. Press the tortilla chips in at the top for ears and the wheat cracker in for the nose. Stick in the spaghetti for whiskers. Press in the almonds in a semi-circle for the teeth. For the eyes, make two indentions and put balls of the reserved cream cheese in them. Slice out two wedges of the green apple, then peel away the skin except for vertical sliver. As you can see my cat's eyes are kind of funky. Press the apple slices into the cream cheese balls. Voila! Refrigerate until ready to serve. Remove from refrigerator for at least 15 minutes before serving. Serve with tortilla chips or crackers.