

## MINI HERBED CHEESEBALL RECIPE

### Ingredients

- 4 oz. cream cheese, room temperature
- 4 oz. bleu cheese, room temperature
- 4 oz. shredded cheddar cheese
- 1 small onion, grated or finely minced
- 1 tsp. Worcestershire sauce
- Cherchies® Lem'n Dill Seasoning, Cherchies Pepper Pizzazz, and Cherchies® Select Grilling Rub & Seasoning Blend (We tested this recipe with these seasoning blends, but feel free to experiment with your favorite and report back to us!)

### Preparation

1. Allow the cream cheese to rest on the counter in the package for about 30 minutes, or until softened to room temperature. (If you are in a rush, try this trick. Place a sealed package of cream cheese, sans the box, in a small bowl with warm water. This will allow the cream cheese to soften quicker).
2. In a medium bowl, mix together the cream cheese, bleu cheese, cheddar cheese, minced onions, and Worcestershire sauce. Refrigerate for 30 minutes (can also be made ahead to chill in the refrigerator overnight).
3. When close to serving, evenly distribute the Cherchies® Seasoning Blends on three plates. (This will be used to roll up the mini cheese balls.) With a melon ball scooper, scoop out individual portions of the cheese mixture and roll in the various seasoning blends.
4. When ready to serve, add a pretzel stick for individual tasty portions. Enjoy!

