

PUMPKIN THEMED CHEESE BALL

F EASY

Last Modified: 01/10/2016

PREP: 12 Hrs
COOK: N/A

APPETIZER

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Large	Sweet Bell Pepper Stem (Trimmed)	Pointed
16	Oz	Cream Cheese (Philadelphia)	Room Temp
1 1/2	Cups	Extra Sharp Cheddar Cheese	Shredded
3	Tbsp	Yellow Onion	Minced
3	Tbsp	Medium Salsa (Tostito's Chunky)	
1	Tsp	Ground Cumin	
1	Tsp	Jalapeno Pepper (No Seeds Ribs)	Minced
3	Oz	Crunchy Cheetos (Pumpkins & Squash)	Fine Ground
OR			
3	Oz	White Corn Chips (Baseballs & Tennis)	Fine Ground
OR			
3	Oz	Fruit Loops (Color of Sports Equipment)	Fine Ground
OR			
3	Oz	Black Corn Chips (Hockey Pucks)	Fine Ground

BALL TRIM OPTIONS

		Pimentos (Baseball Laces)
		White Sliced Cheese (Football Laces)
		Black Corn Chips (Eyes, Noses, Mouths)

PREPARATION

FACTOID	Attractive and tasty. Can be modified for just about any fall get-together or holiday. Use Black Corn Chip pieces Olive strips, Pimento's etc. to make eyes, noses, etc.
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Electric Mixer. 3) Blender OR Food Processor. 4) 4 to 6 Heavy Rubber Bands
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Shred the Cheddar Cheese and set it aside. 2) Remove the seeds and veins from the Jalapeno Pepper, mince and set it aside. 3) Add the Cheetos into a blender, pulse until finely ground and set them aside.
1	In a medium mixing bowl, thoroughly blend together the Cream Cheese, Cheddar Cheese, Onion, Salsa, Cumin and Jalapeno Pepper using an electric mixer until the color is consistent.
2	Scoop the mixture out onto plastic wrap and press the mixture into a Pumpkin shaped ball, making sure that the bottom is FLAT. Place rubber bands tightly around the ball to form the Pumpkins Ribs. Store the Pumpkin on the countertop Until the ribs are as pronounced as you want them, then refrigerate it for at least 2 hours.

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3	Just before serving, carefully remove the rubber bands and plastic wrap. Roll the Pumpkin in ground Cheetos patting them in lightly with your hands until the entire ball is evenly coated. Remove the entire green stem from the Sweet Pepper, leaving a long sharp point on the bottom. Using a small knife, cut a small tapered hole in the top center of the Pumpkin ball and firmly insert the Pepper Stem.
HINT	For Halloween, use Black Corn Chips that you have GENTLY cut with scissors into small triangles for the eyes & nose of a Jack-O-Lantern. The same in order to form a curved mouth. Dampen the backs slightly to get them to adhere to the Cheeto Powder. Soak the Mouth in water so it will curve easily without breaking.
SERVE	Serve cold with a mixture of crackers with a cheese knife for cutting.