

Pumpkin Cheese Ball

Ingredients

1 ½ cups orange cheese puffs
1 pound cream cheese at room temperature
2 cups shredded Cheddar Cheese
¼ cup chopped chives
1 tablespoon Hidden Valley Ranch Mix
Kosher Salt and freshly ground black pepper
1 Bell Pepper with a long stem
Crackers for serving

Directions

Put cheese puffs in food processor or mini chopper and process until finely ground. Transfer to baking sheet.

Combine cream cheese, Cheddar Cheese, chives, ranch mix, salt and pepper in large bowl and mix until blended together. Transfer mixture to plastic wrap and mold into round ball, pressing the top of the ball with your hand to flatten it. Using the tip of a butter knife, carve lines down the sides (while still in the plastic wrap) to resemble a pumpkin.

Roll the cheese ball into the ground puffs. Remove the entire ball, cut pepper stem with a paring knife and put it on top of the cheese ball as the pumpkin stem. Place in refrigerator to firm up for two hours or overnight. Seed and slice the bell pepper. Serve with crackers and slices of bell pepper.