Snowman Cheese Ball

Ingredients:

4 slices bacon

8 ounces cream cheese, at room temperature

1 cup shredded smoked cheddar cheese (about 4 ounces)

2 scallions thinly slices

1 teaspoon Worcestershire sauce

½ teaspoon hot sauce

Kosher salt

4 ounces Monterey jack cheese

2 dried currants

1 baby carrot, trimmed

2 sprigs rosemary

1 pretzel crisp, plus more for serving

1 pitted jumbo black olive

Instructions:

1. Cook the bacon in a large nonstick skillet over medium-high heat until just starting to crisp but still pliable, about 5 minutes. Remove 1 slice to a paper towel-lined place. Continue cooking the remaining bacon until browned and crisp., 2 to 3 more minutes; remove to the plate. Halve the slice of less-cooked bacon lengthwise. Finely chop the remaining bacon.
2. Beat the cram cheese in a large bowl with a mixer on medium-high speed until smooth and cramy, about 2 minutes. Add the cheddar, scallions, Worcestershire sauce, hot sauce, a pinch of salt and the chopped bacon; beat until combined. Refrigerate until slightly firm, about 30 minutes.
3. Form the cheese mixture into 3 balls (about 2 inches, 2 ½ inches, and 3 inches). Refrigerate until firm, at least 30 more minutes.
4. Meanwhile, freeze the Monterey jack cheese 1 hour (this will make it less clumpy when grated). Grate the cheese on the small holes of a box grater. Gently press all over the cheese balls to coat completely. Put the 3 inch cheese ball on a small serving plate; insert a 4 inch wooden skewer into the middle. Stack the 2 ½ inch and then the 2 inch. Use the rosemary sprigs as the arms on the 2 ½ inch ball. Wrap the pliable bacon around the top and middle cheese balls for a scarf. Use the currants for eyes, the carrot for the nose, and the pretzel crisp and black olive as the hat.

Calista Turner Junior Henderson County