Cheeseball “Carrot”

2 (8-oz) packages light cream cheese, room temperature
2 stalks green onion, finely chopped
1 medium carrot, shredded
1 Tbsp. light mayonnaise
1 tsp. white vinegar
1 tsp. Worcestershire sauce
½ tsp. ground mustard
½ tsp. garlic salt
finely shredded cheddar cheese
bundle of parsley or kale

In the bowl of a food processor, process green onions and carrot until small. Remove from bowl and set aside. Add cream cheese, light mayonnaise, vinegar, Worcestershire sauce, mustard and garlic salt to bowl and process in quick bursts until just combined. Mix cream cheese mixture and green onions and carrots together in a medium bowl. Form a large triangle in the shape of a carrot on a large plate. Trim parsley so it's the length desired. Push parsley bundle into the top of the cheese ball to make the greens on a carrot. Cover the ball with cheddar cheese and pat down so it adheres. Serve with crackers and veggie sticks.

Jackson Patrick Junior-Dairy Houston County