Fresh Herb Cheese Ball Pumpkins

Yield = 4; Approximately $1.34 each

Cheese Ball:

16oz Softened Cream Cheese

1 T Rosemary

1 T Thyme

1 T Fresh Garlic

Salt to Taste

Toppings:

¼ c. Crushed Orange Crackers

OR

2 T. Paprika mixed with 2 T. Parsley

Pretzel Stick

Directions

- Chop the fresh herbs and add to the softened cream cheese. Blend well.
- Separate into 4 equal balls.
- Roll the balls in your topping of choice until completely covered.
- These are best served the next day, so that the flavor has time to develop.
- Before service, insert a pretzel stick into the center so that it resembles a stem.