

MINI Cheese Balls
MINI EFFORT

SAVORY MINI CHEESE BALLS
Prep Time: 20 min. | Makes: 12 servings, 2 Tbsp. each

WHAT YOU NEED

- 1-1/2 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese (12 oz.), softened
- 2 Tbsp. toasted sesame seed
- 1 tsp. poppy seed
- 2 cloves garlic, minced, divided
- 2 Tbsp. finely chopped fresh parsley
- 2 tsp. chopped fresh thyme leaves
- 1 tsp. finely chopped fresh rosemary
- 1/4 cup finely chopped dried cranberries
- 2 Tbsp. finely chopped PLANTERS Pecans

MAKE IT

CUT cream cheese into 6 pieces; roll each into a ball.

COMBINE sesame seed, poppy seed and half the garlic in small bowl. Mix herbs and remaining garlic in separate small bowl. Combine cranberries and nuts in third bowl.

ROLL 2 cheese balls in sesame seed mixture, 2 cheese balls in herb mixture and remaining cheese balls in nut mixture.

THE HOLIDAYS ARE *Made* WITH

PHILADELPHIA
SINCE 1972
original
CREAM CHEESE

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