

Turkey Cheeseball Appetizer

Use your creativity to prepare a festive Thanksgiving appetizer. Gobble, gobble!

Ingredients:



multigrain
crackers



8 sprigs
fresh thyme



4 sprigs fresh
rosemary



1 (8 oz) block
cream cheese,
softened



4 Tbsp butter,
softened



¼ tsp salt



¼ tsp pepper



¼ tsp
garlic powder

Garnishes:



multigrain
crackers



pretzels



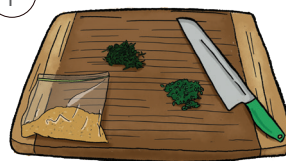
red pepper
slice



raisins

Steps:

1



Finely crush 5 crackers in resealable bag. Finely mince rosemary and thyme leaves. Add to crackers.

2



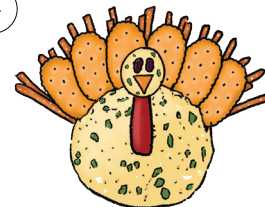
Whip cream cheese, butter, salt, pepper, garlic powder, and 1 Tbsp cracker mixture.

3



Wrap cheese in plastic wrap. Shape into a ball. Refrigerate 15 minutes. Roll to coat in crushed crackers.

4



Assemble your turkey! Use garnishes such as pretzels, crackers, red pepper, and raisins.