



Cheese Appetizers

Cooper® Sharp Cranberry-Orange Sage Cheese Ball



SHRED



Serves: 10

Ingredients

- 2-3 sage leaves, minced
- 8 ounces cream cheese, softened
- 1/2 cup mascarpone, softened
- 1 tablespoon grated orange peel
- 1 1/2 cups Cooper® Sharp White cheese, grated
- 1/2 cup roasted cashews, chopped
- Pinch of salt and pepper
- 1 cup dried cranberries

Directions

1. Using a stand mixer, beat together cream cheese, mascarpone, orange peel, and shredded Cooper® cheese until combined. Fold in the cashews and minced sage. Taste and season with salt and pepper as desired.
2. Lay 1 or 2 large squares of plastic wrap out on your counter. Spoon the cheese mixture on top and wrap the plastic wrap tightly around the cheese, making sure it is completely sealed. Use your hands to mold into a ball (or a couple if that's how you roll ... no pun intended). Refrigerate for 30 minutes.
3. Once chilled, using firm but gentle pressure, press the dried cranberries onto the cheese ball. Serve cold, with crackers.