# Holiday Garlic & Provolone Cheese Ball

1-800-457-3477 © Country Home Creations

www.countryhomecreations.com

bread sticks or crackers. Yield: 18 servings. Unwrap and invert to serve with toasted baguette (bread) slices, twist tie and chill until firm. May be frozen for up to 3 months. molding into a cheese ball shape inside the plastic wrap. Secure with a carefully fold over the Provolone cheese slices towards the center, remaining slice of Provolone centered on top. Pull plastic wrap up and out that layer. Spoon in the remaining Garlic cheese layer. Place level the layer. Now place all of the Pesto filling layer on top and level the Garlic cheese mixture into the Provolone cheese-lined bowl and Mix the Garlic cheese layer ingredients in a small bowl. Spoon 1/2 of Mix the Pesto filling layer ingredients in a small bowl and set aside. overhanging the edges. Reserve 1 slice for the top of the cheese ball. around the inside of the bowl overlapping each other and Provolone centered in the bottom of the bowl, then place 6 slices overhanging to completely cover the top of the bowl. Place 1 slice Line a medium-sized bowl with plastic wrap, leaving enough

or walnuts 1/4 cup finely chopped pine nuts 3 Tbls. olive oil 1/4 cup grated Parmesan cheese (do not substitute) xiM gniqqiQ 2 Tbls. Pesto Parmesan Bread Pesto filling layer: 16 oz. cream cheese, softened 2 tsp. Garlic & Herb Dip Mix

1/4 cup grated Parmesan cheese 1/2 tsp. ground black pepper 1/2 tsp. Worcestershire sauce Garlic cheese layer:

(at least 8 slices) 6- to 8-oz. sliced Provolone cheese www.countryhomecreations.com 1-800-457-3477 © Country Home Creations



bread sticks or crackers. Yield: 18 servings. Unwrap and invert to serve with toasted baguette (bread) slices, twist tie and chill until firm. May be frozen for up to 3 months. molding into a cheese ball shape inside the plastic wrap. Secure with a carefully fold over the Provolone cheese slices towards the center, remaining slice of Provolone centered on top. Pull plastic wrap up and out that layer. Spoon in the remaining Garlic cheese layer. Place level the layer. Now place all of the Pesto filling layer on top and level the Garlic cheese mixture into the Provolone cheese-lined bowl and Mix the Garlic cheese layer ingredients in a small bowl. Spoon 1/2 of Mix the Pesto filling layer ingredients in a small bowl and set aside. overhanging the edges. Reserve 1 slice for the top of the cheese ball. around the inside of the bowl overlapping each other and Provolone centered in the bottom of the bowl, then place 6 slices overhanging to completely cover the top of the bowl. Place 1 slice Line a medium-sized bowl with plastic wrap, leaving enough

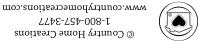
or walnuts 1/4 cup finely chopped pine nuts 3 Tbls. olive oil 1/4 cup grated Parmesan cheese (do not substitute) xiM gniqqiQ 2 Tbls. Pesto Parmesan Bread Pesto filling layer:

16 oz. cream cheese, softened 2 tsp. Garlic & Herb Dip Mix 1/4 cup grated Parmesan cheese 1/2 tsp. ground black pepper 1/2 tsp. Worcestershire sauce Garlic cheese layer:

(at least 8 slices) 6- to 8-oz. sliced Provolone cheese

### Holiday Garlic & Provolone Cheese Ball

Holiday Garlic & Provolone Cheese Ball



bread sticks or crackers. Yield: 18 servings. Unwrap and invert to serve with toasted baguette (bread) slices, twist tie and chill until firm. May be frozen for up to 3 months. molding into a cheese ball shape inside the plastic wrap. Secure with a carefully fold over the Provolone cheese slices towards the center, remaining slice of Provolone centered on top. Pull plastic wrap up and out that layer. Spoon in the remaining Garlic cheese layer. Place level the layer. Now place all of the Pesto filling layer on top and level the Garlic cheese mixture into the Provolone cheese-lined bowl and Mix the Garlic cheese layer ingredients in a small bowl. Spoon 1/2 of Mix the Pesto filling layer ingredients in a small bowl and set aside. overhanging the edges. Reserve 1 slice for the top of the cheese ball. around the inside of the bowl overlapping each other and Provolone centered in the bottom of the bowl, then place 6 slices overhanging to completely cover the top of the bowl. Place 1 slice Line a medium-sized bowl with plastic wrap, leaving enough

or walnuts 1/4 cup finely chopped pine nuts 3 Tbls. olive oil 1/4 cup grated Parmesan cheese (do not substitute) xiM gniqqiQ 2 Tbls. Pesto Parmesan Bread

Pesto filling layer:

16 oz. cream cheese, softened 2 tsp. Garlic & Herb Dip Mix 1/4 cup grated Parmesan cheese 1/2 tsp. ground black pepper 1/2 tsp. Worcestershire sauce Garlic cheese layer:

(at least 8 slices) 6- to 8-oz. sliced Provolone cheese

## Holiday Garlic & Provolone Cheese Ball

6- to 8-oz. sliced Provolone cheese (at least 8 slices)

Garlic cheese layer:

1/2 tsp. Worcestershire sauce 1/2 tsp. ground black pepper 1/4 cup grated Parmesan cheese 2 tsp. Garlic & Herb Dip Mix

16 oz. cream cheese, softened

Pesto filling layer: 2 Tbls. Pesto Parmesan Bread **Dipping Mix** (do not substitute) 1/4 cup grated Parmesan cheese 3 Tbls. olive oil

1/4 cup finely chopped pine nuts

Line a medium-sized bowl with plastic wrap, leaving enough overhanging to completely cover the top of the bowl. Place 1 slice Provolone centered in the bottom of the bowl, then place 6 slices around the inside of the bowl overlapping each other and overhanging the edges. Reserve 1 slice for the top of the cheese ball. Mix the Pesto filling layer ingredients in a small bowl and set aside. Mix the Garlic cheese layer ingredients in a small bowl. Spoon 1/2 of the Garlic cheese mixture into the Provolone cheese-lined bowl and level the layer. Now place all of the Pesto filling layer on top and level out that layer. Spoon in the remaining Garlic cheese layer. Place remaining slice of Provolone centered on top. Pull plastic wrap up and carefully fold over the Provolone cheese slices towards the center, molding into a cheese ball shape inside the plastic wrap. Secure with a twist tie and chill until firm. May be frozen for up to 3 months. Unwrap and invert to serve with toasted baguette (bread) slices, bread sticks or crackers. Yield: 18 servings.



© Country Home Creations 1-800-457-3477 www.countryhomecreations.com