

****GREEN CHILI CHEESE DIP**

5 oz. cream cheese, softened
¾ cup sour cream
1 cup Picante sauce
1 (7 oz.) can green chilies, chopped & drained
1 4 oz. jar diced pimento, drained
2 cloves garlic minced
Dash of hot pepper sauce
1 teaspoon chili powder

Add cream cheese and sour cream to your food processor bowl. Blend together until smooth. Add remaining ingredients and mix well. Taste to adjust seasonings, if necessary. Serve as a dip with nacho chips.

THREE CHEESE DIP

½ cup crumbled Blue cheese
½ shredded sharp natural cheddar cheese
½ cup cottage cheese
¼ cup dairy sour cream
1 ½ tsp. grated onion
½ tsp Worcestershire sauce

Combine cheeses and let come to room temperature. Beat with electric mixer until smooth and creamy. Add remaining ingredients; beat until fluffy. Chill. Serve with crackers or chips. Makes 1 ½ cups **(Rick's Gun Shop)**

CHEESE AND CHILI BALL

1 pkg (8-oz.) cream cheese, softened
1 cup grated cheddar cheese
1 small can chopped green chilies
1 8-oz can crushed pineapple, drained, save juice
½ cup finely chopped pecans
Additional pecans and chili powder to ball

Soften cream cheese & mix with cheddar cheese, pineapple & ½ cup pecans. Form into ball & roll in mixture of chopped pecans & chili powder or paprika. Serve with assorted crackers and chips. **(Watonga Floral & Antiques)**

PEPPER JACK CHEESEBALL

2 (8 oz.) pkgs cream cheese, softened
¾ cup shredded cheddar cheese
1 jalapeno pepper, seeded & chopped
¼ cup shredded pepper jack cheese
½ green bell pepper, minced
1 tsp Worcestershire sauce
½ tsp garlic salt

In medium bowl combine the cream cheese, cheddar cheese, pepper jack cheese, green bell pepper, jalapeno pepper, Worcestershire sauce and garlic salt. Mix together and form mixture into a ball. Roll ball in cilantro and serve with your favorite crackers.

****CELEBRATION CHEESE BALL**

6 (3-ounces each) packages cream cheese, or
18 ounces, room temperature
8 ounces shredded sharp cheddar cheese
2 teaspoons grated onion
2 teaspoons Worcestershire sauce
2 teaspoons finely minced garlic
Finely chopped pecans or peanuts

In a mixing bowl, combine cream cheese, cheddar cheese, onion, Worcestershire sauce, and garlic. Beat with an electric mixture until well blended. Refrigerate until firm then shape into a ball. Roll cheese ball in chopped pecans or peanuts until well coated. Wrap in plastic and let ripen in refrigerator for at least 24 hours. Take out of refrigerator at least 2 hours before serving.



****CHOCOLATE CHIP CHEESEBALL**

1 pkg cream cheese (8-oz.), softened
½ cup butter (no substitutes) – softened
¼ teaspoon vanilla extract
¾ cup confectioner's sugar
2 Tablespoons brown sugar
¾ cup miniature semi-sweet chocolate chips
¾ cup finely chopped pecans
Graham crackers

In a mixing bowl, beat the cream cheese, butter, and vanilla until fluffy. Gradually add sugars; beat just until combined. Stir in chocolate chips. Cover and refrigerate for 2 hours.

Place cream cheese mixture on a large piece of plastic wrap; shape into ball. Refrigerate for at least 1 hour. Just before serving, roll cheese ball in pecans. Serve with graham crackers.

CHEESE DIP

1 lb. cream cheese, softened
1 lb. sharp or medium cheese, grated
2 lbs. sour cream
1 tsp onion salt
1 tsp garlic salt
1 tbsp. lemon pepper
1 tbsp. lemon juice
1 tbsp. Worcestershire sauce

Mix cream cheese and sour cream. Add seasonings to your taste. Mix in grated cheese. Can be used as a dip or place in container and chill. Remove from container and roll in nuts, parsley or sesame seeds.

(Clewel's Family Hardware)

SAVORY APPLE CHEESE DIP

1 pkg (8-oz.) cream cheese, softened
½ cup sour cream
3 tbsp. minced scallions
2 tbsp. minced parsley
2 tbsp. lime juice
1 tsp salt
1 Granny Smith apple, pared & shredded

Beat cream cheese until fluffy; beat in sour cream, scallions, parsley, lime juice and salt. Fold in shredded apple. Cover. Chill 1 hour before serving. Yield: 1 ½ cups
(Temptations)

BACON & CHEDDAR DIP

1 packet Hidden Valley Original Ranch Dips Mix
16 oz. sour cream
1 cup shredded cheddar cheese
¼ cup crisp-cooked, crumbled bacon
Potato or corn chips, for dipping
Bacon pieces may be used

Combine dips' mix with sour cream. Stir in cheese and bacon. Chill at least 1 hour. Serve with potato or corn chips. Yield: 3 cups.
(Senior Citizens Center)

**CHEESE FUDGE

1 lb. oleo
1 lb. processed cheese (Velveeta works best)
1 tbsp. vanilla
1 cup cocoa
4 lbs. powdered sugar, plus 2 cups more
2 cups chopped pecans (optional)

Melt oleo and cheese in double boiler. Add 1 tsp. vanilla, 1 cup cocoa and 4 lbs. powdered sugar & 2

extra cups into melted oleo and cheese. Stir in 2 cups chopped pecans. Mix well. Press in buttered 9 x 13 pan.
(Country Home Antiques)

SPECIAL THANKS TO:

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HOME & COMMUNITY EDUCATION (HCE)
GROUP**

&

VOLUNTEERS

**FOR PROVIDING THE
TASTING SITES AT THE
WATONGA CHEESE FESTIVAL**



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**2008
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