

## Cheese Ball with Dried Fruits©

### Ingredients:

8 oz.	cream cheese, room temperature
2–3 oz.	Kerry Gold™ Irish Butter, room temperature
1/2	orange zest or lemon zest
1 Tbsp.	lemon juice
2 Tbsp.	cream sherry, port wine, or marsala wine, etc.
8 dried	apricots, chopped fine
1/2 cup	Craisins™ or raisins
1/4 cup	crystallized ginger, chopped fine
1/2 cup	walnuts, chopped
1/2–1 cup	walnuts, chopped (for decoration)

### Method:

In a large mixing bowl, fold all ingredients together with a spatula except the 1/2–1 cup walnuts. Shape into a ball and put on a serving plate. Cover loosely with plastic and refrigerate. When cold, cover airtight and refrigerate 3–4 days. Before serving coat with 1/2–1 cup chopped walnuts and decorate with an apricot rose.

Serve with ginger snaps or Ritz™ crackers.

**Hint:** Cheese ball keeps 3–4 days in the refrigerator or freeze after one day up to a month. Put overnight in the refrigerator to defrost. Coat with walnuts after cheese is defrosted.

**Hint:** To make an apricot rose: Cut 8 apricots flat side in half, but keep the ends together. Put on plastic and cover with plastic. Pound flat. Roll smallest apricot like a cone. Continue rolling larger apricots onto cone until all are used. There you have it—an apricot rose!

**Hint:** Decorate with candied or cocktail cherries.

