

<b>RECIPE:</b>	<b>Cheese Balls Three Way</b>
<b>QTY:</b>	

<b>SPECIAL NOTES:</b>
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<b>OVEN TEMPERATURE:</b>	
<b>COOK TIME:</b>	

<b>Quantity:</b>	<b>Ingredients:</b>
Base: 1/2 C	Unsalted Butter, softened
3 Pkgs	Cream Cheese (8 oz each)
2 T	Fresh Lemon Juice
1/2 t.	Worcestershire Sauce
5 dashes	Hot Sauce (such as Tabasco)
1/2 t.	Coarse Salt
1/4 t.	Fresh Ground White Pepper
Cheddar &	
Cranberry 8 oz	Sharp Orange Cheddar Cheese, finely shredded
2 T	Store-Bought Chutney
3/4 C	Dried Cranberries, finely chopped
	Water Crackers, for serving
Roquefort &	
Walnut 6 oz	Roquefort Cheese
1	Shallot
2 t.	Brandy (optional)
1 C	Toasted Walnuts, coarsley chopped
	Vegetable Chips (such as Terr Chips Sweets & Beets), for serving
Goat Cheese &	
Scallions 8 oz	Goat Cheese
2 T	Scallinos, finely chopped
1/3 C	Fresh Curly-Leaf Parsley, finely chopped
1	English Cucumber, cut into 1/8-inch-thick slices, for serving

<b>Directions:</b>
Put butter, cream cheese, lemon juice, Worcestershire Sauce, hot sauce, salt and pepper into the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until combined. Divide equally among 3 bowls.
Stir cheddar cheese and chutney with base mixture in the first bowl. Form into a ball. If not using immediately, refrigerate up to 3 days or freeze up 1 month. Roll cheese ball in cranberries to coat before serving. Serve with crackers.
Stir blue cheese and shallor with base mixture in second bowl; add brandy, if desired. Form into a ball. Roll in walnuts to coat before serving, serve with crackers.
Stir goat cheese and scallions with base mixture in remaining bowl. Form into a ball. Roll in parsley to coat before serving. Serve with cucumber slices.