
Rudolph Cheese Ball

8 portions

2 8 oz blocks of cream cheese
at room temperature

3 1/2 cups sharp cheddar
cheese at room temperature

1 oz package ranch
seasoning mix

1 1/2 cups crushed pecans

2 black olives

1 cherry tomato

2 original sized pretzels

1 Let cream cheese and sharp cheddar come to room temperature.

2 In the bowl of a stand mixer fitted with a paddle attachment, combine cream cheese, cheddar cheese and ranch dressing mix.

3 Transfer cheese mixture to a sheet of plastic wrap and use plastic to form cheese mixture into a ball.

4 Refrigerate for at least 4 hours, or overnight. Can be made several days ahead.

5 Right before serving, press crushed pecans into cheese ball.

6 Place on a serving plate.

7 Slice the tips off of two black olives and one cherry tomato.

8 Use toothpicks to secure to cheese ball.

9 Add pretzels for antlers and serve.