

Cheeseball Truffles

Ingredients:

1 package (8 ounces) cream cheese, softened
1/2 cup (4 ounces) crumbled blue cheese
1/2 cup Bacon, cooked and finely chopped
2/3 cup pistachios, chopped

Garnish: 1/2 cup pistachios, chopped and 1/2 cup bacon, chopped

Directions:

In a medium bowl, add the cream cheese, blue cheese, bacon, and pistachios. Mix with a hand mixer until well blended. Form the mixture into 1 1/2-inch balls. Roll each ball in the pistachios or chopped bacon to coat. Refrigerator for one hour before serving.

Other Board Elements:

Parmesan Cheese Wedge

Sharp Cheddar Cheese (yellow or white)

Deli meat slices

Assortment of crackers and/or pretzels

Grapes, strawberries, melon

Favorite nut

Cherry tomatoes, red and yellow pepper, sugar snap peas

Gherkin pickles

Favorite Jam

Pesto and/or hummus

Veggies to grill such as asparagus and yellow squash

Min baguette to grill



Cannoli Dip

Recipe from Smells Like Home

1 cup ricotta8 oz cream cheese room temperature1 cup powdered sugar1 tsp vanilla extract2/3 cup mini chocolate chipswaffle cones broken

Using a stand mixer (or a hand mixer + large bowl), add in ricotta, cream cheese, and powdered sugar on medium-high speed until smooth, about 3-5 minutes. Add in vanilla extract and whip for another 30 seconds.

Taste test the dip - if you'd like it sweeter, add more powdered sugar, about 2 tablespoons at a time. You can safely add up to another 1/2 cup of powdered sugar (8 tablespoons) without negatively impacting consistency.

Fold in mini chocolate chips, reserving some to sprinkle on top for decoration if desired.

Serve dip immediately with broken waffle cones for dipping.

Pistachio Pineapple Dip

8 oz package cream cheese, softened 1 cup crushed pineapple with juice ½ cup vanilla yogurt 1 3 oz package pistachio pudding ¼ cup toasted coconut

Combine cream cheese, crushed pineapple with juice, yogurt, and pistachio pudding mix in medium mixing bowl and blend on high speed until smooth and creamy. If dip is too thick, add more pineapple juice to desired consistency.

Stir in ¼ cup toasted coconut. Spoon unto serving bowl and top with additional toasted coconut.

Other filler ideas

Pound Cake

Berries

Nilla Wafers

Rice Krispy treats

Apples

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