



### **Mini Cheeseball Veggie Candles**

*Cute and clever little spirited cheeseballs*

4 ounces soft goat cheese

4 ounces cream cheese

3-1/2 ounces fine chopped cheddar cheese

3-1/2 ounces fine chopped herbed, spicy, or tomato/olive gouda

8. Tablespoons fine chopped pecans

2 Tablespoons chopped chives

9 thin carrot sticks, about 2 to 3 inches

9 thin celery sticks about 2 to 3 inches

Yellow mustard as needed

3 to 4 fresh rosemary sprigs

Garnish: 1 Tablespoon minced red peppers; 1-1/2 teaspoon minced chives

**Prepare Cheeseballs:** In a mixing bowl, combine soft goat cheese and cream cheese; mix in cheddar cheese and seasoned gouda. If mixture is too soft to roll; chill in refrigerator for about 1 hour.

**Add Nut Coating and Veggie Sticks:** Roll cheese mixture into 18 small walnut size balls. In a shallow dish, combine fine chopped pecans and chives. Gently roll and press each ball with pecan mixture to coat. Place on shallow pan or dish. Insert a carrot or celery stick in the center of each cheeseball. Place a mustard dot on the top of each veggie stick. Chill in refrigerator until serving.

**Garnish Serving Dish:** Arrange fresh rosemary sprigs on serving dish; add a sprinkle of chopped red peppers and minced chives as desired.  
Yield: about 18 cheeseball appetizers

**Cook's Note:** Any favorite cheese can be substituted for the soft creamy cheese or shredded cheeses. The recipe can also be halved to make only 9 cheeseballs for a smaller party.

**About the Recipe:** Crunchy nuts cover the soft creamy center, filled with an herb or spicy cheese combo. Each cheeseball is topped with a small carrot or celery veggie stick and topped with a dot of mustard.