

# Party Starters



## Herbed Turkey Cheese Ball

Look for *herbes de Provence* with the dried spices at the grocery store.

- 8 oz cream cheese, softened
- 6 oz goat cheese, softened
- 1½ Tbsp herbes de Provence
- 1 clove garlic, minced
- 1 tsp Dijon mustard
- ¼ tsp salt
- ¾ cup slivered almonds, toasted and chopped
- 1 raisin
- 1 whole almond
- 1 small piece red bell pepper, zigzag cut
- 6 short, thin orange bell pepper slices
- Thin pretzel sticks
- Crackers, for serving

**1.** Mix cream cheese, goat cheese, herbes de Provence, garlic, mustard and salt in a bowl. Roll into a ball and cover with plastic wrap; refrigerate 2 hours or overnight.

**2.** Pinch a walnut-size portion from cheese mixture and roll into a ball (for head). Reroll remaining cheese into a ball and dredge in chopped almonds. Press smaller ball onto larger ball.

**3.** Halve raisin and press into head for eyes. Press whole almond into middle of head for beak. Poke red pepper under beak for wattle. Press a few slivered almonds into top of head for feathers. Stick 2 clusters of 3 orange pepper slices together at base of ball for feet. Stick pretzels into turkey's back for tail feathers. Serve with crackers. **Serves 12 to 15**