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Spider Cheese Ball

This southwestern-flavored cheese ball is shaped into a black spider to spook all of the guests at your next Halloween gathering!

Preparation time: 30 minutes

Yield: 2 1/2 cups

Cheese Ball Ingredients:

1/3 pound sliced **LAND O LAKES® Deli American Cheese**
1/2 cup thick and chunky salsa
1/4 cup sliced green onions
2 tablespoons **LAND O LAKES® Butter**, softened
1 (8-ounce) package cream cheese, softened
1/2 teaspoon finely chopped fresh garlic
1/8 teaspoon hot pepper sauce, if desired

Coating Ingredients:

3 tablespoons poppy seeds

Decorations:

2 pitted ripe olives
Red bell pepper pieces
4 pretzel rods

Crackers
Assorted cut-up vegetables



Preparation:

- Stack cheese slices. Cut into thin strips; coarsely chop. Combine chopped cheese and all remaining cheese ball ingredients in large bowl; beat at medium speed until creamy. Cover; refrigerate 1 hour.
- Reserve 2 tablespoons cheese mixture for legs. Shape 1/2 cup cheese mixture into ball for spider head. Shape remaining mixture into round spider body. Place poppy seeds into large shallow dish. Roll cheese balls in poppy seeds, pressing seeds onto balls to coat. Place onto large plate or platter to form spider. Gently push olives and small pepper pieces into cheese head for eyes and mouth. Cover; refrigerate at least 4 hours or overnight.
- Just before serving, attach legs by breaking each pretzel rod into thirds. Insert 3 pieces into each side of body; use reserved cheese mixture to attach remaining pretzel piece to form bent legs.
- Serve with assorted crackers and vegetables.

Recipe Tips:

- The spider body can be made a day ahead. Carefully wrap in plastic food wrap and refrigerate. Attach legs right before serving.

Nutrition Facts (1/4 cup spread only): Calories: 200, Fat: 17g, Cholesterol: 50mg, Sodium: 340mg, Carbohydrates: 5g, Dietary Fiber: 1g, Protein: 7g