

SHARK CHEESE BALL

Ingredients

- 8 oz cream cheese, softened
- 4 cups white cheddar cheese, shredded
- 1/2 tsp onion powder
- 1 tsp Worcestershire sauce
- 1/4 tsp salt
- 1/4 tsp seasoning salt
- 1/4 tsp black pepper
- 1 tsp finely chopped chives (or freeze dried)
- gray/black poppy seeds
- 2 olive slices
- 1 slice of muenster cheese
- sundried tomatoes

Instructions

1. Combine cream cheese, shredded cheddar, onion powder, salt, Worcestershire sauce, seasoning salt, chives, and black pepper.
2. Beat with an electric mixer until well combined.
3. Lay out a piece of plastic wrap and transfer the mixture to it.
4. Shape the mixture into a shark head shape.
5. Wrap in plastic wrap and refrigerate for at least 4 hours.
6. Transfer to wax paper when ready to decorate.
7. Take a piece of card stock and cut into a small triangular shape that is about 1 inch smaller on each side of the cheese ball shaped shark. Check the photo for example.
8. Lay that cardstock on top of the cheese ball and shake poppy seeds along the exposed part.
9. Remove the cardstock.
10. Add the sundried tomatoes close to the bottom edge for the mouth.
11. Cut triangle shapes from the cheese slice and form the shark teeth.
12. Add an olive slice on each side for eyes.
13. Add crackers, apples, celery, carrots, and more for dipping!