

Herbed Turkey Cheese Ball

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Servings: 12

8 ounces cream cheese, softened
6 ounces goat cheese, softened
1 1/2 teaspoons herbes de Provence
1 clove garlic, minced
1 teaspoon Dijon mustard
Kosher salt
3/4 cup slivered onions, 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)

Preparation Time: 25 minutes

In a bowl, mix the cream cheese, goat cheese, herbes de Provence, garlic, mustard and salt. Roll into a ball and cover with plastic wrap. Refrigerate for two hours or overnight.

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

Halve the raisin and press into the head for eyes. Press a whole almond into the middle for a beak. Poke red pepper under the beak for a wattle. Press a few slivered almonds into the top of the head for feathers. Stick two clusters three orange pepper slices together at the base of the ball for feet. Stick pretzels into the turkey's back for tail feathers.

Serve with crackers.

Start to Finish Time: 2 hours 25 minutes

Per Serving (excluding unknown items): 171 Calories; 12g Fat (60.4% calories from fat); 6g Protein; 11g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 112mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 Fat; 0 Other Carbohydrates.

Soups, Chili and Stews

Per Serving Nutritional Analysis

Calories (kcal):	171	Vitamin B6 (mg):	.1mg
% Calories from Fat:	60.4%	Vitamin B12 (mcg):	.1mcg

% Calories from Carbohydrates: 25.3%
% Calories from Protein: 14.3%
Total Fat (g): 12g
Saturated Fat (g): 8g
Monounsaturated Fat (g): 3g
Polyunsaturated Fat (g): trace
Cholesterol (mg): 36mg
Carbohydrate (g): 11g
Dietary Fiber (g): 1g
Protein (g): 6g
Sodium (mg): 112mg
Potassium (mg): 141mg
Calcium (mg): 150mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): 19mg
Vitamin A (i.u.): 914IU
Vitamin A (r.e.): 161 1/2RE

Thiamin B1 (mg): trace
Riboflavin B2 (mg): .2mg
Folacin (mcg): 6mcg
Niacin (mg): 1mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: 0.0%

Food Exchanges

Grain (Starch): 0
Lean Meat: 1
Vegetable: 0
Fruit: 1/2
Non-Fat Milk: 0
Fat: 2
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 171 **Calories from Fat:** 103

% Daily Values*

Total Fat	12g	18%
Saturated Fat	8g	38%
Cholesterol	36mg	12%
Sodium	112mg	5%
Total Carbohydrates	11g	4%
Dietary Fiber	1g	3%
Protein	6g	

Vitamin A	18%
Vitamin C	32%
Calcium	15%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.