

Pomegranate Cheese Ball

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*8 ounces goat cheese
1/4 cup fresh parsley
1/4 cup chopped chives
2 teaspoons fresh thyme
2 teaspoons chopped
rosemary
1 small clove garlic
salt (to taste)
pepper (to taste)
pomegranate seeds*

In a food processor, blend the goat cheese, parsley, chives, thyme, rosemary and garlic. Season with salt and pepper.

Form into a three to four-inch ball.

Roll in pomegranate seeds. Add more seeds to fully coat.

Refrigerate until firm, about 30 minutes.

Serve with crackers.

Per Serving (excluding unknown items): 1040 Calories; 81g Fat (70.0% calories from fat); 70g Protein; 8g Carbohydrate; 1g Dietary Fiber; 238mg Cholesterol; 794mg Sodium. Exchanges: 0 Grain(Starch); 9 1/2 Lean Meat; 1/2 Vegetable; 10 Fat.