

# ROLD GOLD® Mini Holiday Cheese Balls

## Ingredients

- 2 cups (500 mL) ROLD GOLD® Sticks Pretzels, divided
- 1/2 cup (125 mL) dried cranberries, finely chopped
- 1/2 cup (125 mL) finely chopped pistachios
- 1 pkg (8 oz/250 g) brick-style plain cream cheese, at room temperature
- 2 tbsp (30 mL) sour cream
- 4 oz (125 g) blue cheese, crumbled
- 4 oz (125 g) round of Brie cheese, rind removed



PREP  
TIME  
30 min



COOK  
TIME  
0 min



TOTAL  
TIME  
-



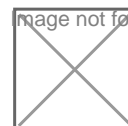
SERVING  
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## How to make it

1. In food processor or blender, pulse 1 cup (250 mL) ROLD GOLD® Sticks Pretzels for about 30 seconds to make medium-size crumbs. Transfer to small bowl, along with dried cranberries and pistachios; set aside.
2. Using electric mixer, beat cream cheese and sour cream for 2 to 3 minutes or until light and fluffy. Beat in blue cheese and Brie until smooth and blended. Fold in half of the ground pretzel mixture.
3. Roll tablespoonfuls into 1-inch (2.5 cm) cheese balls. Transfer to parchment paper-lined baking sheet. Refrigerate for at least 30 minutes or until firm. Roll balls in remaining ground pretzel mixture.
4. Just before serving, arrange cheese balls on serving platter; press pretzel stick into middle of each cheese ball.

## Made with

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**ROLD GOLD® Sticks Pretzels**