

## BAKED POTATO DIP

- 2 (16 ounce) containers sour cream
- 1 (3 ounce) can bacon bits
- 2 cups shredded Cheddar cheese
- 1 bunch green onions, chopped

In a medium size mixing bowl, combine sour cream, bacon, Cheddar cheese and green onions; stir well. Refrigerate, or serve immediately.

(Art Show –

Sanctuary-Oasis Church, Main St.)

## \*\*SPICED-CHERRY CHEESE BALL

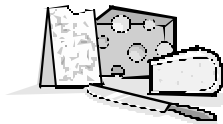
- 1 pkg. (8 oz.) cream cheese spread, softened
- 1 pkg (10 oz.) sharp-white cheddar cheese,  
Shredded
- ½ cup dried cherries, chopped
- ¼ tsp pumpkin pie spice
- ½ cup pecan pieces, toasted, finely chopped
- Crackers

Mix cream cheese and Cheddar cheese until blended. Stir in cherries and spice. Shape into ball; wrap in plastic wrap. Refrigerate at least 2 hours. Roll in pecans just before serving. Serve with crackers.

## \*\*GARLIC CHEESE BALL

- 3 (8 ounce) packages cream cheese, softened
- ½ tsp minced garlic
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon hot pepper sauce
- 1 pound shredded Cheddar cheese
- ¼ cup parsley
- 1 cup pecans

Chill the cheese ball and then roll in pecans and parsley.



## SPRUCED-UP CHEESE SPREAD

- 1 (4 ounce) jar diced pimientos, drained, divided
- 1 small onion, grated
- 1 cup mayonnaise
- 1 tablespoon prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 tsp celery seed
- ½ tsp paprika
- ¼ tsp garlic salt
- 3 cups finely shredded sharp Cheddar cheese
- 2 tablespoons finely chopped pecans
- 1/3 cup minced fresh parsley

Set aside 2 tablespoons pimientos for topping. In a bowl, combine remaining pimientos and the next seven ingredients. Stir in cheese. Transfer to a serving bowl; sprinkle with pecans, parsley and reserved pimientos.

(Noble House & Restaurant)

## REUNION CHEESE BALL

- 3 (8 ounce) pkgs cream cheese, softened
- ½ teaspoon minced garlic
- 1 tablespoon Worcestershire sauce
- 1 tablespoon hot pepper sauce
- 1 pound shredded Cheddar cheese
- 1 cup pecans, coarsely chopped
- ¼ cup chopped fresh parsley

In an electric food processor or blender, combine cream cheese, garlic, Worcestershire sauce and hot pepper sauce. Blend well. Add Cheddar cheese and process until the Cheddar is fine, but still very visible. Shape the mixture into balls or logs. Wrap individually in plastic wrap and place in the freezer. While the balls are in the freezer, combine the ground pecans and parsley in a shallow bowl. Remove the balls from the freezer and roll them in the pecans and parsley mixture.

(Clewell's Family Hardware & Appliance)

## \*\*MOZZARELLA CHEESE DIP

- 2 cups Mozzarella cheese
- 1 cup (8 oz.) sour cream
- 1 pint (16 ounces) mayo
- 1 Tablespoon parsley
- 1 tsp garlic powder
- 1 tsp Accent

Mix and chill. Serve with chips or crackers. Makes approximately five cups dip.

## TANGY CHEESE BALL

- 1 (8 ounce) pkg cream cheese, softened
- 1 (8 ounce) pkg shredded sharp Cheddar cheese
- 2 tsp dill pickle juice
- 1 (.7 ounce) pkg dry Italian-style salad dressing mix
- 10 ounces pecans, chopped



In a large bowl combine cream cheese, Cheddar cheese, pickle juice and salad dressing mix. Blend well, mixing by hand. Shape into a ball and roll in pecans. Refrigerate at least 3 hours before serving. (Senior Citizens Center)

## \*\*HIDDEN VALLEY BACON & CHEDDAR DIP

- 1 packet (1 oz.) Hidden Valley-The Original Ranch Dip Mix
- 1 container (16 ounce) sour cream
- 1 cup shredded Cheddar cheese
- ¼ cup crisp cooked, crumbled bacon (bacon pieces may be used)
- Potato or corn chips for dipping

Combine ranch dip mix with sour cream. Stir in cheese & bacon. Chill at least 1 hour.

**(Temptations)**

**TASTING SITES AT THE  
WATONGA CHEESE FESTIVAL**

**AUNT PHYLLIS' MAGNIFICENT CHEESE  
BALL**

**GARLIC CHEESE BALL**

2 (8 ounce) pkgs cream cheese, softened  
½ cup butter  
1 tablespoon instant Cheddar cheese sauce mix  
2 cups shredded Cheddar cheese  
2 tablespoons thinly sliced green onion  
1 tablespoon lemon juice  
1 teaspoon dried parsley  
½ cup chopped walnuts to taste

2 (8 ounce) pkgs cream cheese softened  
½ cup butter  
1 T prepared Dijon-style mustard  
1 tsp minced garlic  
1 (1 ounce) pkg ranch dressing mix

In a medium-sized mixing bowl, blend cream cheese and butter or margarine. Stir in Cheddar cheese sauce mix, Cheddar cheese, green onion, lemon juice and parsley. Shape mixture into 2 large balls or logs, and roll them in the chopped walnuts. Refrigerate until ready to use.  
**(Jenn's Second Chance – East Main Street)**

Beat together the cream cheese, butter, Dijon-style mustard, garlic and ranch dressing mix. Cover & refrigerate 6 to 8 hours, or overnight.  
**(Watonga Floral & Antiques)**

**CHILI CHEESE BALL**

**\*\*CHEESE FUDGE**

1 lb. oleo  
1 lb. processed cheese (Velveeta works best)  
1 tsp. vanilla  
1 cup cocoa  
4 lbs. powdered sugar, plus ½ pound more for firmer fudge  
2 cups chopped pecans (optional)

2 (8 ounce) pkgs cream cheese, softened  
½ pkg original chili bowl seasoning mix  
1 cup shredded Cheddar cheese  
½ cup finely chopped parsley

In a large bowl, combine cream cheese with chili seasoning mix. Add shredded cheese & mix well. Shape into ball and wrap in plastic. Chill 1 hour. Roll ball in chopped parsley.  
**(Country Home Antiques)**

**\*\*Recipes in Cheese Tasting Line**

**SPECIAL THANKS TO:**

**DOMESTIC ENGINEERS  
HOME & COMMUNITY EDUCATION (HCE)  
GROUP  
&  
VOLUNTEERS**

**FOR PROVIDING THE**

**Recipes  
From  
Tasting Sites**



**2009  
Watonga  
Cheese Festival**

