Savory Pumpkin Cheese Ball

From Libby's booklet, Favorite Pumpkin Recipes, c. 2000?



6 ounces cream cheese, softened

1/4 cup sharp cheddar cheese, shredded

1/3 cup canned pumpkin

1 small garlic clove, smashed

1/4 teaspoon Worcestershire sauce

1/4 teaspoon curry powder

1/4 teaspoon lemon juice

1/2 cup pecans, finely chopped

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 10

If you don't love garlic, you can easily remove it. The curry powder is very subtle, but if you are at all curry-averse, just eliminate it. I think I added more than 1/4 tsp of lemon juice. Taste and see.

1. In a food processor combine softened cream cheese, cheddar cheese, pumpkin, garlic, Worcestershire sauce, curry powder and lemon juice. Process until smooth, stopping at least twice to scrape down the sides.
2. If time permits, cover workbowl and chill for 1-2 hours (until the cheese has firmed up).
3. Scrape all the cheese out of the food processor work bowl and press the mixture into a ball, starting with damp hands, then dip the top 1/2 of the ball in the finely chopped pecans. Place on a serving platter and provide plain crackers along side. If desired, sprinkle just a little tiny bit of finely minced parsley all over the top. If making ahead, combine cheese mixture into a ball, but don't press the ball into the nuts until just before serving.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 110 Calories; 11g Fat (83.1% calories from fat); 3g Protein; 2g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 70mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.