

Cheeseball Turkey (low fat)



INDREDIENTS For Cheeseball:

- 8 oz. softened low fat cream cheese
- 4 oz. shredded low fat cheddar cheese
- 1 teaspoon dried onion powder
- 1 teaspoon dried garlic powder
- 1 1/2 teaspoons Worcestershire sauce
- 2 teaspoons dried parsley
- 1/4 cup low fat ranch salad dressing
- 1/2 cup chopped pecans & walnuts

INGREDIENTS for Turkey head and feathers:

- pretzel sticks
- thin bread sticks (for tail feathers)
- 1 Slim Jim
- Twizzlers
- green & yellow food coloring for beak and eyes

PREPARATION:

1. In a medium bowl mix all cheese ball ingredients, except for the nuts.
2. Form the cheese mixture into a ball and gently roll in the chopped walnuts and pecans.
3. Bend the end of a Slim Jim to create the turkey neck and head. I find this works best when you warm the Slim Jim in your hand before you bend it - This way it won't break.



4. Mix cream cheese with a couple drops of yellow food coloring in a small zip lock bag. Clip the corner and squeeze cream cheese to create the beak.



5. Mix cream cheese with a couple drops of green food coloring in a small zip lock bag for the turkey's eyes.



6. I used a small piece of red licorice for the gobbler and arranged 3 rows of pretzel sticks for the feathers. The last row of feathers is thin breadsticks.



7. Serve with crackers and/or veggies - Gobble, Gobble!!

<http://www.colleenlopez.com/blogs/beauty/entry/colleen-s-lowfat-holiday-cheese-ball>