**Mini Cheese Balls on a Stick**

Ingredients:

-8 oz pkg cream cheese

-3 oz crumbled blue cheese (3/4 cup, or other strong cheese—grated smoked cheddar is also good)

-¾ cup dried cranberries

-1 cup pecans, finely chopped

-12-24 pretzel sticks

Instructions:

1. Preheat oven to 350 degrees. Spread the pecans out on a baking sheet and toast for 7-10 minutes, just until fragrant, watching carefully. Allow to cool, then chop finely in a food processor or by hand. Remove and set aside. Clean food processor.
2. Cut the cream cheese into cubes and add to the food processor bowl. Process until smooth, scraping the sides with a spatula.
3. Add the cranberries and pulse just until the cranberries are slightly chopped. Add the blue cheese and pulse until just combined. If you process it too long the cheese mixture will take on an unappetizing blue tinge.
4. Line a baking sheet with parchment paper. Dampen your fingers and roll balls of cheese mixture about ¾ to 1 inch diameter. They should be small enough for a single bite. Roll in the chopped pecans and place on the parchment paper. Chill in the refrigerator for about 2 hours.
5. Just before serving, insert a pretzel stick in the middle of each ball. If you insert it too early, it will turn soggy.

\*The sophomore girls used extra sharp cheddar and Asiago cheese instead of blue cheese and they used only half the cranberries.

Sophomore Girls