

The Foster Family Cheese Ball

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Blog: [Durham Region Kids](#)

Ingredients:

- 1 250-gram package of brick cream cheese at room temperature or softened a little (light works great)
- 2 cups grated old cheddar cheese
- 2 tbsp. mayonnaise
- 3 good shakes Worcestershire sauce
- ½ tsp. each salt, pepper and garlic powder
- ¼ cup finely chopped red onion
- ⅓ cup finely chopped sweet mixed pickles
- ½ cup very finely crushed nuts (walnuts, pecans or almonds work best)

Most every holiday event with my family—especially around Christmas!—features my Mom's famous cheese ball. It's tangy and cheesy and sweet and one of my most favourite food items on the planet. A huge crowd pleaser and heirloom recipe.

Instructions:

Combine all ingredients except nuts. Mix very well; if very soft, refrigerate for 1 to 2 hours.

Using wax paper form into log or ball, then roll into crushed nuts. Add a few chopped red/green cherries on top if desired.

Wrap in plastic wrap and refrigerate. Tastes the best when made ahead one day. Lasts for 5 days in the fridge.

Beachy Beauty

One day we will finally get to renovating our bedroom into the serene beach theme we're planning for. And this quilt from my sister, Quilting Gallery founder Michele Foster, will be part of the inspiration!

I chose these complimentary colours and patterns to be hung on a wall as the work of art it is. I'm always thankful for the creations from my talented older sister.

