

Pinecone Cheese Ball



Plan Z Phase: This is a Z3 (ZReboot) recipe.

I have to admit that this is not an original idea of mine. I saw a video another guy did and I changed it up to make my own recipe. The pinecone idea was his and I thought it was unique and festive. This can be done several ways. I am going to lay out a simple version and then give you suggestions for variations.

Ingredients:

- 1 tub of Alouette garlic and herb cheese spread
- $\frac{1}{2}$ tsp of onion powder
- a whisper of cayenne or to your taste. I sprinkle fairly liberally because I like the extra zip.
- 1 can of almonds. I use the Planters Smokehouse almonds. You choose your favorite.
- a couple sprigs of fresh rosemary
- a few raspberries (optional)

Instructions:

In a medium bowl, put in your cheese spread, onion powder and cayenne (if you choose to make variations, add those to the

bowl, too). Stir to mix. Take out your chosen serving platter. Mound the cheese in the middle. Take a knife or spatula and form it into the shape of a pinecone. It's really easy. Just round it at one end and bring it to a point at the other.

Then begin inserting your almonds. Take the first one, pointy tip out and poke it into the end of the pinecone. Then begin layering the almonds in rows (see picture). This part takes the longest. It might take you about 10 minutes to cover the whole pinecone.





Then just poke in the rosemary to look like pine branches and strategically position your berries for color.

Serve with crackers and celery sticks. The celery sticks help you cut down on cracker consumption.

More ideas:

- Use other flavors of Alouette cheese. They make a great Tomato Basil version as well as others.
- Add minced jalapeno and some chili powder to go Mexican
- Add red and green pepper bits
- Add diced onion
- Add some grated cheddar to get a new flavor twist
- Add bacon bits. The boys love bacon!
- Add Sriracha sauce for a whole different kind of zip!



Your own variation will turn out great!

Enjoy!

Cheers!