

# Carrot Patch Cheese Ball

Makes about 12 servings



## Ingredients:

- 2 (8-ounce) packages cream cheese, room temperature
- 4 slices cooked bacon, crumbled
- 1/2 teaspoon garlic salt
- 1 tablespoon Worcestershire sauce
- 2 cups finely shredded mild cheddar cheese, divided
- 1 bunch parsley
- Pretzels, crackers, or cut vegetables for serving

## Directions

1. Combine cream cheese, bacon, garlic salt, Worcestershire sauce, and one cup shredded cheese in a medium mixing bowl with a hand mixer until well blended.
2. Cover and chill 30 minutes.
3. Form cheese into a large carrot shape using parchment paper. Carefully transfer to a serving platter.
4. Cover carrot with remaining cheese, pressing in so it will stick.
5. Arrange parsley at the top of the carrot, pushing slightly into the cheese ball.
6. Serve with pretzels, crackers, or cut vegetables.

## Fun Food Fact

Worcestershire sauce was accidentally created in England in the 1800s when a forgotten sauce mixture was left to age and ended up tasting better over time.