

## Baby Chick Mini Cheese Balls

### Supplies:

- 1 (8-ounce) block cream cheese (softened to room temperature)
- 1 cup finely shredded sharp cheddar cheese\* (You do not want big pieces.)
- 1/3 cup bacon, cooked and crumbled into small pieces
- Sea salt and black pepper to taste
- Almond slivers for wings
- 5-6 black olives cut into small pieces for the eyes (You can use a straw to punch out the eyes.)
- Shredded or flat pieces of carrots to make the feet and beak
- Your favorite crackers

\* You will need a little extra shredded sharp cheddar cheese to coat the cheese balls. I chopped my cheese up more to make smaller pieces.

### Directions:

1. In mixing bowl, beat cream cheese, cheese and bacon together with a mixer. Add salt and pepper to taste. You can also mix ingredients with a spoon instead of mixer.
2. Scoop and roll mixture into small round balls (around ½ tablespoon or use an ice cream scoop).
3. Roll balls in shredded cheese to coat.
4. Cut small triangle of carrot for beak and small pieces (shredded or flat) for feet. Shape as desired.
5. Put almond sliver on each side of chick for wings.
6. Place the small pieces of black olives on for the eyes.
7. Store in the refrigerator until ready to serve. **Do not refrigerate with crackers or they will get mushy.**



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