

This is the basic recipe, copied from SOUTHERN LIVING: OUR BEST RECIPES , 1970, for the Ginger Cheese Ball we shared on our "birthday."

3 (8-ounce) packages cream cheese

1 (4-ounce) package candied or preserved ginger, coarsely chopped

2 or more teaspoons ground ginger

1 cup finely chopped pecans I used more pecans, coarsely chopped and oven toasted

In a large bowl mix cream cheese and ginger until thoroughly blended. Shape into a ball and store in the refrigerator at least 24 hours before serving. About half an hour before serving, roll ball in chopped pecans and allow to come to room temperature.
serve with crackers, etc.

For our cheese ball, I added a few "squirts" of agave syrup before forming it into a ball and refrigerating overnight.

Enjoy!

Pat Morse