

HOLIDAY HACKS

..... PRESENTED BY

Christmas
at GAYLORD HOTELS®

Pistachio Goat Cheese Ball

- 2 cloves Roasted Garlic
- 1 tablespoon Olive Oil
- 10 oz. Goat Cheese, room temperature
- 4 oz. Cream Cheese, softened
- 1/4 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 1/3 cup Dried Cranberries, chopped
- 2/3 cups Pistachios, chopped or ground
- Crackers, for serving



Directions:

1. Preheat the oven to 350 degrees F.
2. Cut the top off of the garlic bulb to reveal the cloves and drizzle olive oil over top.
3. Wrap the bulb in foil and roast it for 45–60 minutes, until cloves are golden and caramelized.
4. Let cool until you can comfortably touch it. Once cool, squeeze the cloves out. Mash well with a fork.
5. In a bowl, stir and mash together goat cheese, cream cheese, salt, pepper, roasted garlic and dried cranberries. Make sure the garlic is evenly distributed!
6. Use your hands to roll the cheese into a ball.
7. Roll the ball in the pistachios and cover the outside completely.