



Pesto Cheese Ball

From the Kitchen of:
Gary & Jane T.

Ingredients

*2 packages sliced provolone cheese
2 (8 ounce) packages cream cheese (brought to room temp)
20 pistachios, shelled
2 cloves garlic
1/2 cup fresh parsley
1/2 cup fresh basil leaves
1/2 cup pine nuts
1/4 teaspoon salt
1/4 teaspoon ground pepper
2 tablespoons extra-virgin olive oil
3 ounces oil-packed sun-dried tomatoes*

Preparation

Line a medium bowl with plastic wrap, leaving enough overhang to cover the top. Reserving 3 slices of the provolone, line the bottom and sides of the bowl with the remaining provolone, overlapping the slices. For the cream cheese layer, process the cream cheese, pistachios and 1 garlic clove in a food processor until blended, scrape the mix into a bowl and set aside. For the pesto layer, process the basil, parsley, pine nuts and remaining garlic in the food processor until blended. Dissolve the salt and pepper in the olive oil and mix well.

*With the machine running, add the oil in a fine stream. Scrape this mixture into a 2nd bowl and set aside. For the tomato layer, drain the tomatoes, reserving the oil. Purée the tomatoes with a small amount of the reserved oil in the food processor. Spread **some** of the cream cheese mixture over the cheese slices lining the bowl (just to cover slices). Layer the pesto mixture. Layer 1/2 the remaining cream cheese mixture. Layer the tomato mixture. Finish layering the remaining cream cheese mixture. Cover with the remaining provolone. Bring the edges of the plastic wrap together over the top and secure with a twist tie. Freeze until firm. Remove the plastic wrap and invert the mold onto a serving platter. Serve with tasty crackers.*

Options:

Do not add extra oil to tomatoes.

Use a good, store-bought pesto.