

White Cheddar–Horseradish Baseball

Baseball and cheese, two American icons meant to be together.

- 2 cups shredded extra-sharp white cheddar cheese
- 4 ounces cream cheese, softened
- 3 tablespoons prepared horseradish
- 1/2 teaspoon fresh lemon juice
- Dash Worcestershire sauce
- Coarse salt, to taste
- 1 red bell pepper, for decorating
- Crackers, for serving

Using a stand mixer or a bowl and a spatula, mix together the cheddar, cream cheese, horseradish, lemon juice, Worcestershire sauce, and salt. Form the mixture into a ball, cover with plastic wrap, and refrigerate for at least 2 hours or overnight.

Slice the bell pepper into thin strips, then cut into pieces to look like baseball laces. Pat the pepper pieces dry with a paper towel. When ready to serve, put the ball on a platter and arrange the red pepper pieces to look like laces.

Serve with crackers.