



# Smoked Salmon Holiday Cheese Ball

## A Cheese Ball with a Story

Hello, my dear. Come sit. Let me tell you about this cheese ball. It is not just a snack. It is a little party on a plate. I first made it for my book club years ago. My friend Margie ate three crackers full. I still laugh at that.

It mixes soft cheese with smoky salmon. The lemon gives it a sunny little kick. This matters because food should make you feel joy. It should bring people together. What is your favorite party food to share?

## Why the Salmon Swims In

You might wonder about the salmon. It is the star. The smoky flavor is

like a cozy fireplace. It feels special, like a holiday. But it is also easy to find at any store.

*Fun fact:* Smoking fish is an old, old way to keep it good to eat. People have done it for thousands of years! I mix it with soft cream cheese. This makes it spread like a dream on a cracker. Doesn't that sound good?

## The Little Green Magic

Do not forget the chives! They are the pretty green coat. Rolling the ball in them is my favorite part. It looks like a fuzzy, green planet. It makes everyone smile before they even take a bite.

This matters. How food looks is part of the gift. The chives give a mild onion taste too. It is a gentle flavor, not a shout. Do you like to decorate your food to make it pretty?

## Patience is a Secret Ingredient

Now, the recipe says to wait. Chill the mix for hours. I know, waiting is hard! But trust your grandma Elowen. This wait is important.

The wait lets all the flavors get to know each other. They become best friends in the fridge. The cheese firms up so you can roll it. Then it holds its beautiful shape. What kitchen task requires the most patience for you?

## Your Turn to Make Memories

Making this is simple. Just buzz everything in the processor. The sound is loud but happy. Then you gather it in plastic wrap. You twist and

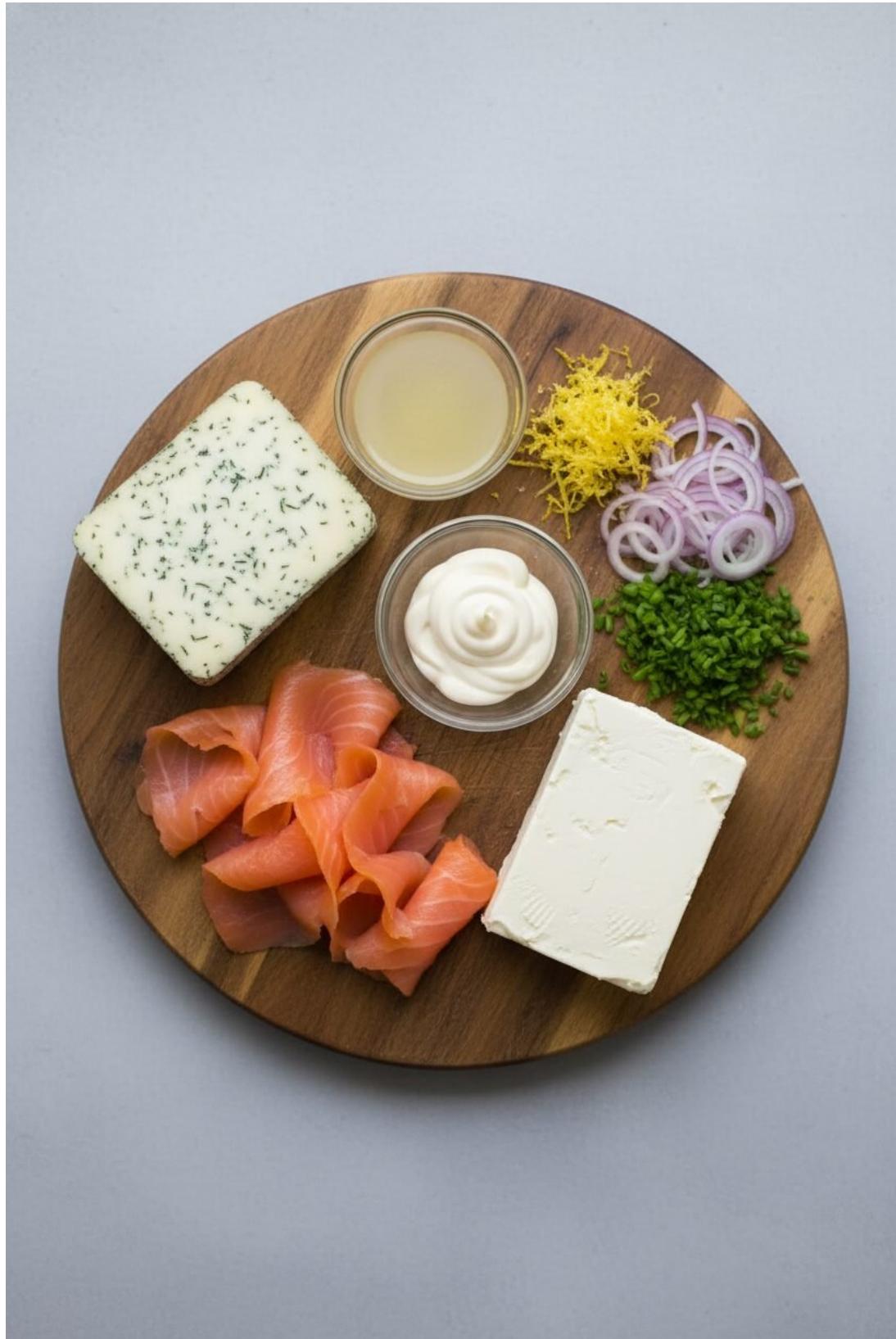
shape it with your hands. It feels a bit silly, like playing with clay.

See also [Garlic Romano Green Beans with Toasted Pecans](#)

That is the best part. Cooking is not just following steps. It is using your hands. It is creating something to share. Now, you go try it. Tell me who you shared it with. I would love to know.

## Ingredients:

Ingredient	Amount	Notes
Shredded dill Havarti cheese	2 cups	
Cream cheese	8 ounces	softened
Mayonnaise	2 tablespoons	
Smoked salmon	4 ounces	chopped
Shallot	1	minced
Lemon zest	1 teaspoon	plus 1 tablespoon juice
Fresh chives	½ cup	minced (for rolling)



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## My Fancy Fishy Cheese Ball

Hello, my dear! Come sit. Let's make something special. This cheese ball was my mother's New Year's Eve recipe. I still laugh at that. We felt so fancy eating it. It's creamy, smoky, and a little zesty. Doesn't that smell amazing? The best part is rolling it in green chives. It looks like a little festive hedgehog. Perfect for sharing with family. Let's create some new memories with it, shall we?

## Instructions

**Step 1:** Put everything except the chives in your food processor. Blend it until smooth. Stop and scrape the sides once. This takes about a minute. It will look very soft, and that's okay. (A hard-learned tip: make sure your cream cheese is soft first!).

**Step 2:** Scoop the mixture onto a big piece of plastic wrap. Gather all the corners up high. Now, twist the wrap tightly with your other hand. This shapes the cheese into a loose ball. I always think it looks like a little bundle. What's your favorite part of cooking with family? Share below!

**Step 3:** Pop your bundle into the fridge. Let it get firm for about three hours. You can even leave it for two days. Later, unwrap your cheese ball. Gently smooth it into a nice round sphere with your hands.

**Step 4:** Pour your minced chives onto a plate. Roll your cheese ball in them. Press gently so they stick all over. Let it sit out for fifteen minutes before serving. This softens it just right. Now it's ready for your party!

See also [Roasted Acorn Squash with Fig and Rosemary Compote](#)

## Creative Twists

**Use fresh dill.** Roll your ball in fresh dill instead of chives. It tastes like a summer garden.

**Make mini balls.** Use a spoon to make little cheese bites. Perfect for kids to grab.

**Add a crunch.** Mix in some very finely chopped celery. It gives a nice little crunch. Which one would you try first? Comment below!

## Serving & Pairing Ideas

Serve this with simple crackers or toasted baguette slices. Some crisp apple slices are lovely too. They add a sweet crunch. For a drink, a chilled glass of sparkling wine feels very celebratory. For a cozy option, try a fizzy lemonade with a sprig of rosemary. Which would you choose tonight?



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## Keeping Your Cheese Ball Happy

This cheese ball loves the cold. Wrap it tight in plastic after shaping. It will keep in the fridge for two days. You can also freeze it for a month. Just thaw it in the fridge overnight.

I once made three for a big family party. It saved me so much time on the busy day. Batch cooking like this is a little gift to your future self. It lets you enjoy your own party more.

Let it sit out for 15 minutes before serving. This softens it just right for spreading. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Snags

Is your mixture too soft to shape? Do not worry. Just chill it for an extra hour. The cream cheese needs time to firm up. This patience makes shaping so much easier.

Are the chives not sticking to the ball? Pat the ball dry with a paper towel first. A damp surface will not hold the herbs. I remember when my first ball was nearly bald!

Does the flavor seem a bit flat? Always taste your mix before chilling. You can add a pinch more lemon juice. Getting the flavor right builds your cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Is this gluten-free?** A: Yes, all the ingredients are naturally gluten-free.

**Q: Can I make it ahead?** A: Absolutely. Make it up to two days before you need it.

See also [Frosted Lime Coconut Snow Globes](#)

**Q: No dill Havarti?** A: Use regular Havarti and add one teaspoon of fresh dill. \*Fun fact: The word “Havarti” comes from a farm in Denmark!\*

**Q: Can I make it smaller?** A: Sure. Just cut all the ingredients in half. It makes a perfect little ball.

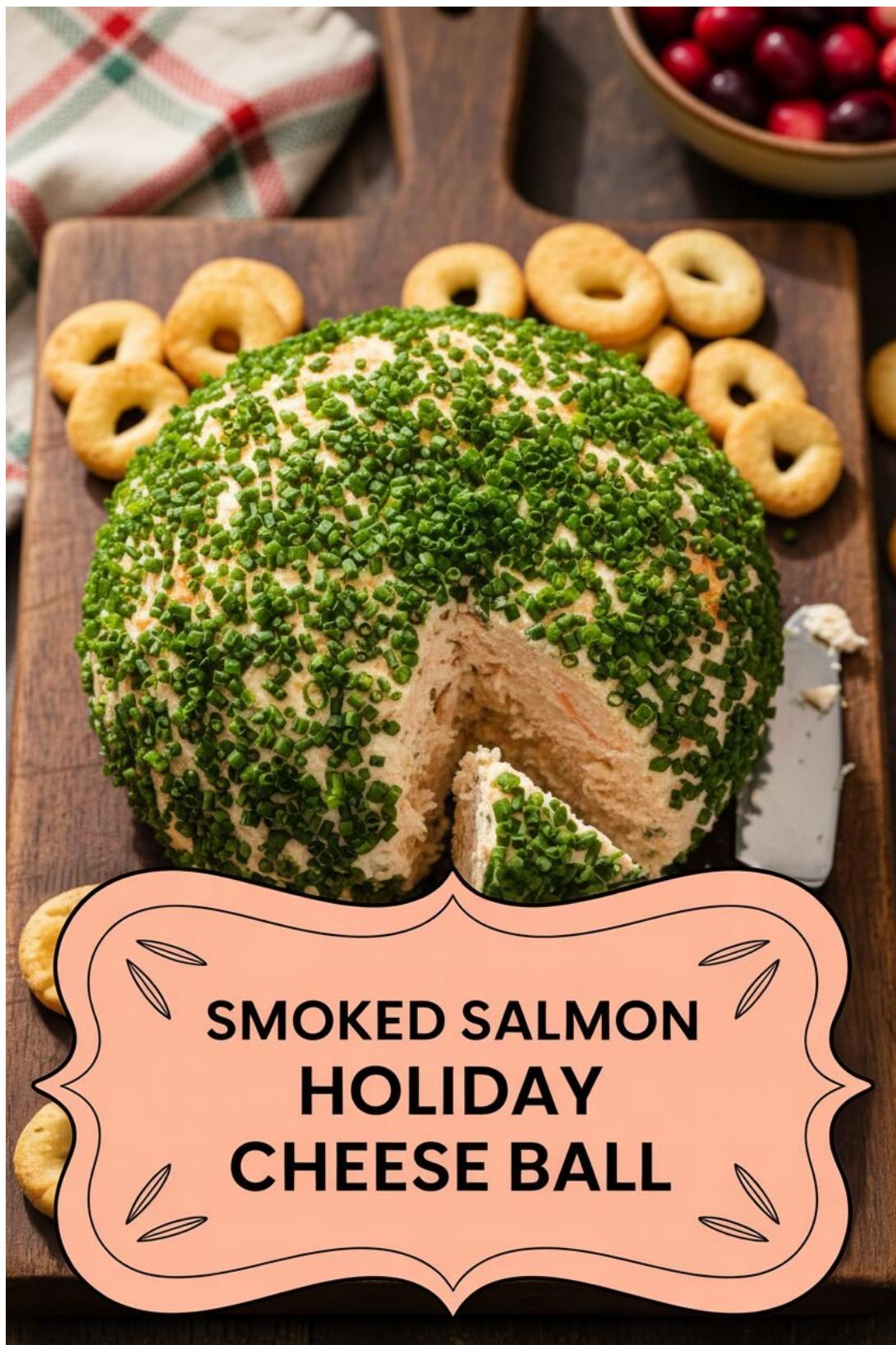
**Q: Any extra tip?** A: Serve it with crisp cucumber slices. They are a refreshing match. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making this special treat. It always feels like a celebration on a plate. Sharing good food is one of life's great joys. I would love to hear about your kitchen adventures.

Tell me all about it in the comments below. **Have you tried this recipe?** I read every single note. Thank you for cooking with me today.

Happy cooking! —Elowen Thorn.



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## Smoked Salmon Holiday Cheese Ball

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Cooking Method:[No Cook Chilling](#)



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Cuisine:[American](#)



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Courses:[Appetizer Snack](#)

Difficulty: **Beginner**



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Prep time: **20 minutes**

Cook time: **minutes**



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Chill time: **3 minutes**

**Total time: 3 minutes**



## Smoked Salmon Holiday Cheese Ball | 22

Servings: **10 servings**



## Smoked Salmon Holiday Cheese Ball | 23

Calories: **180 kcal**



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Best Season:**Summer**

## **Description**

A creamy, savory cheese ball featuring smoked salmon, dill Havarti, and

fresh chives, perfect for holiday gatherings.

## Ingredients

- 2 cups shredded dill Havarti cheese
- 8 ounces cream cheese, softened
- 2 tablespoons mayonnaise
- 4 ounces smoked salmon, chopped
- 1 shallot, minced
- 1 teaspoon lemon zest (plus 1 tablespoon juice)
- ½ cup minced fresh chive

## Instructions

1. Process all of the ingredients (except the chives) in a food processor until smooth, scraping down the sides as necessary, about 1 minute.
2. Transfer the cheese mixture to the center of a large sheet of plastic wrap. Holding the corners of the wrap in one hand, twist the cheese with your other hand to seal the wrap and shape the cheese into a rough ball (mixture will be somewhat loose).
3. Refrigerate until firm, about 3 hours. (The cheese ball can be refrigerated for up to 2 days.) Once the cheese ball is firm, reshape it as necessary into a smooth sphere.
4. Unwrap the cheese ball and roll it in the minced chives. Let it sit at room temperature for 15 minutes before serving.

## Notes

Serve with crackers, toasted baguette slices, or vegetable crudités.



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Keywords:Cheese Ball, Smoked Salmon, Holiday, Appetizer, Havarti