



Spooky Halloween Goblin Cheese Ball

My First Scary Cheese Ball

I made my first cheese ball for a Halloween party. I wanted it to look like a little monster. It ended up looking very silly. I still laugh at that.

Its olive eyes were crooked. The chive hair was sticking out everywhere. But you know what? Everyone loved it. They thought it was funny and cute. This matters because food made with a happy heart always tastes better.

Let's Make a Goblin Friend

First, let all the cream cheese get soft. This is very important. If it's

cold, your arms will get tired from mixing.

Put everything in a big bowl. Mix the cheeses, chicken, and ranch powder together. Get your hands in there if you want. It feels squishy and cool. Doesn't that smell amazing?

The Secret to a Great Shape

Now, spoon the mix onto plastic wrap. Wrap it up tight. Gently shape it into a ball. Do not worry if it is not perfect.

This next part takes patience. You must put it in the fridge for a few hours. Waiting is the hardest part. But it matters because a firm cheese ball is easier to decorate. It will not fall apart on you.

Time to Decorate!

Roll your firm ball in the toasted pecans. They add a nice crunch. Now the fun begins. Give your goblin some personality.

Poke holes on top for hair. Stick the chives in. Add the eyes. For the nose, use two olives on toothpicks. What kind of face will your goblin have? A funny one or a scary one?

A Fun Thing to Share

This cheesy goblin is perfect for sharing. Put it in the middle of the table with crackers. Watch it make people smile.

*Fun fact: The first cheese balls were made in the 1940s. They became a party favorite very fast! What is your favorite thing to bring to a party? Tell me about a time you made a funny-looking snack. Did it turn out how you planned?



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Ingredients:

Ingredient	Amount	Notes
finely shredded sharp cheddar cheese	1 cup	
cream cheese	2 (8-ounce) blocks room temperature	
white meat chicken	1 (10-ounce) can well drained	
ranch salad dressing and seasoning mix	1 (1-ounce) packet	
mayonnaise	1/2 cup	
chopped pecans	1 cup	toasted for extra flavor
chives		for decoration
green olives		for decoration
eyes		for decoration
toothpicks		for decoration



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Meet My Little Goblin Friend

I have a funny little friend who visits every Halloween. He sits on my platter, all cheesy and nutty. My grandkids still giggle when they see him. This cheese ball goblin is a silly tradition now.

See also [Quick and Tasty Tuna Bites](#)

Making him is almost as fun as eating him. You just mix a few simple things together. The secret is the toasted pecans. They make his coat so crunchy and nice.

Let me walk you through it. I will share my little stories along the way. (And one tip I learned the messy way!). Are you ready to create a new kitchen friend?

Crafting Your Spooky Snack

Step 1: Let's get everything mixed up. Put the soft cream cheese in a big bowl. Add the cheddar, chicken, ranch mix, and mayo. Stir it all until it becomes one happy, creamy family. I like to use my hands for this part. It feels so squishy and fun.

Step 2: Now we shape our friend. Spoon the mix onto a big piece of plastic wrap. Wrap it up tight and form it into a ball. It does not have to be perfect. My first one looked more like a potato! Pop it in the fridge for a few hours. This helps it get firm.

Step 3: Time for the crunchy coat. Take your firm cheese ball out of the fridge. Unwrap it carefully. Now roll it gently in the toasted pecan pieces. Press lightly so they stick. (A hard-learned tip: toast your pecans

first. It makes the flavor so much warmer and cozier).

Step 4: Let's give him a face! Poke little holes on top for hair. Stick pieces of chive in them. Add the edible eyes where you think they look best. For the nose, put two olives on toothpicks. Push them close together. Doesn't he look funny? **What would you name your cheese goblin? Share below!**

Cook Time: 4 hours

Total Time: 4 hours 15 minutes

Yield: 8 servings

Category: Appetizer, Snack

Three Tasty Twists to Try

This recipe is wonderful for changing up. You can make it just right for your family. Here are a few ideas I have tried over the years.

No-Meat Monster: Just leave out the chicken. Add a little more cheese instead. It is still so creamy and delicious.

Spicy Spider: Mix in a dash of hot sauce. Use black olives for the eyes. He will have a little kick!

Pumpkin Patch Pal: Form it into a pumpkin shape. Use a bell pepper stem on top. Roll it in orange cheese powder.

See also [Homemade Spicy Pickles with Garlic and Dill](#)

I love seeing all the different creatures you can make. **Which one would you try first? Comment below!**

Serving Your Silly Masterpiece

Your goblin needs a throne! I always serve mine on a big, dark plate. It makes him stand out. Put some crackers and apple slices all around him. Celery sticks are good for dipping too.

For drinks, I have a couple of favorites. A fizzy apple cider is so nice and sweet. The grown-ups might like a cold, crisp hard cider with it. The flavors just dance together. I still laugh at how fast this snack disappears.

It is the perfect start to a fun Halloween night. **Which would you choose tonight?**



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Keeping Your Goblin Happy and Fresh

You made a wonderful cheese ball goblin. Now let's keep it tasty. Wrap any leftovers tightly in plastic wrap. Then place it in the fridge for up to three days.

I once made two for a big party. I froze one before adding the pecans. It thawed perfectly in the fridge overnight. This is a great batch-cooking trick.

You cannot reheat a cheese ball. It will get too soft. Just let it sit out for 30 minutes before serving. This makes it easy to spread on crackers.

Planning ahead like this saves you time. It also means less stress on a busy party day. You can enjoy your own gathering more. **Have you ever tried storing it this way? Share below!**

Fixing Little Kitchen Goblins

Sometimes our cooking plans get a little spooky. Do not worry. Here are some easy fixes. Your cheese mixture might be too soft to shape.

This happens if the cream cheese is too warm. Just pop the bowl into the fridge for one hour. I remember when my first goblin looked more like a puddle.

The pecans might not stick to the ball. This means the surface is too dry. Use your clean hands to press the nuts on gently. This makes a big difference.

Your goblin's face might slide off. Always use toothpicks to hold the

olive nose. This keeps your creation looking great. Fixing small problems builds your cooking confidence. It also makes your food look as good as it tastes. **Which of these problems have you run into before?**

Your Goblin Cheese Ball Questions

Q: Can I make this gluten-free? A: Yes, this recipe is naturally gluten-free. Just check your ranch seasoning packet label to be sure.

See also Peach Margarita Recipe for a Refreshing Summer Drink

Q: How far ahead can I make it? A: You can make the ball two days before. Wait to decorate it until the day of your party.

Q: What can I use instead of chicken? A: You can leave it out. Or use a can of well-drained tuna for a different taste.

Q: Can I make a smaller one? A: Of course. Just cut all the ingredients in half. You will get a cute little goblin.

Q: Do I have to toast the pecans? A: No, but it adds a nice, warm flavor. Toasting nuts brings out their yummy oils. **Which tip will you try first?**

Happy Halloween from My Kitchen to Yours

I hope your goblin cheese ball brings lots of smiles. It is a fun recipe to make with family. I love seeing all your creative kitchen ideas.

Please share your spooky creations with me. I would love to see your green-olive noses and chive hair. It makes me so happy to see your

work.

Have you tried this recipe? Tag us on Pinterest! You can find me @ElowensKitchen. I cannot wait to see your party platters.

Happy cooking! —Elowen Thorn.

You need to try !

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Spooky Halloween Goblin Cheese Ball

Author: Elowen Thorn



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Cooking Method:[No Cook](#)

Cuisine:[American](#)



Spooky Halloween Goblin Cheese Ball | 20

Courses: [Appetizer](#)

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **minutes**



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Chill time: **4 minutes**



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Total time: **4 minutes**



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Servings: **10 servings**

Calories: **404 kcal**

Best Season:**Summer**

Description

A festive and spooky Halloween appetizer featuring a creamy, savory

cheese ball decorated to look like a goblin.

Ingredients

- 1 cup finely shredded sharp cheddar cheese
- 2 (8-ounce) blocks cream cheese (room temperature)
- 1 (10-ounce) can white meat chicken (well drained)
- 1 (1-ounce) packet ranch salad dressing and seasoning mix
- 1/2 cup mayonnaise
- 1 cup chopped pecans (toasted for extra flavor)

chives

green olives

eyes

toothpicks

Instructions

1. To make the cheese ball, combine the softened cream cheese, cheddar, chicken, ranch mix, and mayo in a large bowl. Stir to combine.
2. Spoon the mixture onto a large piece of plastic wrap and wrap it, forming it into a ball as you go. Refrigerate for about 4 hours to allow it to firm up. Once it is firm, it will be even easier to form.
3. Once firm, unwrap and carefully coat with pecan pieces.

4. To decorate the cheese ball, use a toothpick to poke holes in the top and place pieces of chives in the holes to create hair.
5. Place the eyes in the cheese ball.
6. Make the nose by putting toothpicks in two green olives and place them together to look like a nose.

Notes

For the best texture, ensure the cream cheese is at room temperature before mixing. Toasting the pecans will enhance their flavor.

Keywords: Halloween, Cheese Ball, Goblin, Appetizer, Cream Cheese