



Cheese Rat / Curry Cheese Ball

by **Clinton Kelly**



This isn't just any cheese ball—it's the viral Cheese Rat that took over the Chewed Up kitchen. A retro 1970s party recipe reborn for Halloween, complete with "fur," "whiskers," and a licorice tail.

Prep Time:
15 Minutes

Cook Time
30 Minutes
(CHILL TIME)

Serves:
8-10 Servings

Level:
Beginner

Ingredients

Cheese Ball

- 1 lb cream cheese, softened
- 2 Tbsp sour cream
- ½ cup currants
- ½ cup toasted chopped walnuts
- ½ cup sliced scallions
- ½ tsp curry powder
- ½ tsp salt
- ~4 oz mango chutney
- 1 cup sweetened shredded coconut
- Rice crackers (for serving)

Rat Features

- almonds/pecans (ears)
- maraschino cherries (eyes)
- red bell pepper or licorice lace (tail)
- scallion strips (details)
- pink icing (details)

Instructions

Step 1

Beat cream cheese and sour cream until smooth.

Step 2

Stir in currants, walnuts, scallions, curry powder, and salt.

Step 3

Scoop onto plastic wrap and shape into a ball or rat form. Chill for 30 minutes.

Step 4

Unwrap, spread with mango chutney, and coat with coconut for "fur."

Step 5

Add almond ears, cherry eyes, and a licorice tail. Serve with rice crackers.