

PRETZEL CHEESE POPS (makes 12-15 pops)

Ingredients

5 oz. your favorite cheese (goat, blue, feta)
1 cup crushed pretzel sticks
¼ cup finely chopped fresh parsley
12-15 pretzel sticks

Preparation

Combine crushed pretzels with chopped parsley in bowl mix thoroughly. Roll cheese into small balls, about ¾ inch, and roll into pretzel mixture. Place cheese balls on platter and cover. Chill in refrigerator for at least an hour to firm up the cheese balls.

Remove from fridge and place pretzel stick into each ball like a lollipop. Place on platter to serve.