

Cheese Hedgehog

In the 18th century, it was popular to create 'deceits,' foods that were made to look like something you would not normally eat. One popular deceit was the cheese hedgehog. In English folklore, it was a sign of good luck if you found a hedgehog in your garden. Bring some luck to your holiday table this season!

What you will need:

- 12 oz. cream cheese
- 4 cups sharp cheddar cheese, shredded
- 1 tsp curry powder
- ½ tsp salt
- ½ tsp cayenne pepper
- Ground nutmeg
- Slivered almonds
- 2 raisins

Make your Cheese Hedgehog:

1. Combine the cream cheese, cheddar cheese, curry powder, salt, and cayenne pepper, either by hand or in a food processor. Chill the mixture for 2 hours until it is firm.
2. Use 3/4 of the mixture to form the body.
3. Use the remaining mixture to mold the head and face. Color the face with some ground nutmeg and add raisins for eyes.
4. Cover the body with slivered almonds to look like the quills of the hedgehog.
5. Cover and chill before serving with crackers.

Based on recipe from Colonial Williamsburg



Cheese hedgehog on display during event at Gadsby's Tavern Museum.



Drawing of hedgehog by Hans Hoffman (before 1584) from the Metropolitan Museum of Art.

