

Party Cheese Ball

So much better than the bought cheese balls. One of my "most asked for recipes."

2 (8 oz.) packages cream cheese,
regular or light
2 Tb. onion, chopped
2 cups (8 oz.) shredded
sharp cheddar cheese
1 Tb. pimiento, chopped
1 tsp. lemon juice
2 Tb. green pepper, chopped
2 tsp. Worcestershire sauce
dash of cayenne pepper

2 cups of nuts, finely chopped



Combine softened cream cheese and cheddar cheese, mixing until well blended.
Add remaining ingredients except nuts; mix well.
Chill several hours in the refrigerator.
Shape into a ball; roll in nuts.
Serve with crackers or pretzels.

Yield: 20 to 30 servings.

NOTE: The Cheese Ball can be rolled in almonds, walnuts, pecans, any nut or even chopped parsley. Chopped red pepper can replace the pimiento.

PARTY CHEESE WREATH: Place drinking glass in center of serving platter. Drop round Tablespoons of cheese mixture around glass, just touching the rim. To form a ring; smooth with spatula. Remove glass. Garnish with chopped fresh parsley and chopped red bell pepper.

INSTRUCTIONS FOR MIXING CHEESE BALL IN CUISINART FOOD PROCESSOR

Shred the sharp cheddar cheese in processor and remove.
Change to metal blade; add onion and pepper.
Pulsate until chopped, add pimiento.
Layer cubed cream cheese and shredded sharp cheddar cheese on top of vegetables.
Add lemon juice, Worcestershire sauce and cayenne pepper. Pulsate until blended.
Chill. Shape into a ball; roll in nuts.