

# PECAN, BACON AND JALAPENO CHEESE BALL

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20 mins

Bold and flavorful, this pecan, bacon and jalapeno cheese ball is the perfect make-ahead appetizer for your next party.

## INGREDIENTS

8 ounces cream cheese,  
softened  
4 tablespoons chopped  
scallions, divided  
1/4 cup finely diced red pepper  
4 tablespoons seeded and finely  
diced jalapeno, divided  
1/2 teaspoon Worcestershire  
sauce  
1/4 teaspoon garlic powder  
2 1/2 teaspoons ranch  
seasoning  
1/2 cup shredded cheddar  
cheese

## METHOD

1. In a large bowl, combine cream cheese, 2 tablespoons chopped scallions, red pepper, 2 tablespoons diced jalapeno, Worcestershire sauce, garlic powder, ranch seasoning, and cheddar cheese. Using a rubber spatula, fold the ingredients into the cream cheese until thoroughly combined. Season with salt and pepper to taste.
2. In a small bowl, combine remaining chopped scallions and jalapeno, toasted pecans, and crumbled bacon. Stir to combine.

Salt and pepper, to taste  
1/2 cup toasted pecan pieces  
1/2 cup cooked crumbled bacon

3. Shape the cheese mixture into a ball and roll the ball in the pecan mixture, gently pressing the pecan mixture into the cheese ball. Refrigerate until ready to serve. The cheese ball is best made the day before you're going to serve it and will stay fresh in the refrigerator for up to 5 days.

## NUTRITION FACTS

Calories 110	Fat 10g	Sat Fat 4g	Sodium 220mg
Carbs 2g	Fiber 0g	Protein 3g	