

LA CASITA HOT SAUCE SPICY CHEESE BALL

CATEGORY Appetizers

COOK TIME 30 +/- minutes

INGREDIENTS

- 8 oz Cream Cheese
- 8 oz thin sliced ham
- 3 green onions chopped
- 8 oz fine shredded cheese
- 1 tbsp Worcestershire Sauce
- 1/2 cup La Casita Hot Sauce of choice
- Bacon bits, chopped ham, and chopped parsley/basil are optional.

NOTES FROM LA CASITA

If you've been asked to bring an appetizer to your next holiday meal, I recommend you try my spicy cheese ball. It's not complicated and is so good and creamy!



DIRECTIONS

1. Let cream cheese soften and add La Casita Hot Sauce.
2. Blend the hot sauce into the cheese. The consistency should be as smooth as peanut butter.
3. Add the rest of the ingredients and mix well.
4. Blend it all together and place it on plastic wrap.
5. Cover with the wrap and mold it into a ball.
6. Refrigerate 2-4 hours prior to serving.
7. Top with shredded cheese and some fresh parsley, basil, or fresh cilantro.
8. Serve with your favorite crackers or La Casita Tortilla Chips.