



GARLIC, JALAPENO AND BACON CHEESEBALL

2 bricks (500g) cream cheese, softened 8 slices bacon, cooked and diced, divided
1/4 cup sour cream 1/4 cup green onions, chopped, divided
2 pkg. **Garlic Jalapeno Cheeseball Mix** 2/3 cup Pecans, chopped
1 Tbsp. **Oh! So Garlic**

1/2 cup Monterey Jack cheese, finely grated

1 cup + 2 Tbsp. Sharp Cheddar cheese, finely grated, divided

Add cream cheese, sour cream, **Garlic Jalapeno Cheeseball Mix**, **Oh! So Garlic**, Monterey Jack cheese, 1 cup Cheddar cheese, half of the bacon and 2 tablespoons green onions to a large bowl and mix until well combined.

Cheeseball: Drop mixture onto a large piece of plastic wrap, cover tightly and shape into a ball. Chill in the refrigerator for 1-2 hours to firm up (refrigerate up to 24 hours if serving the next day) before rolling in the coating.

Coating: Meanwhile, add remaining 2 Tbsp. Cheddar cheese, bacon and green onions to a medium bowl. Refrigerate.

When ready to coat cheeseball, whisk in pecans until evenly combined.

Assemble: Spread Coating in an even layer on cutting board/parchment lined counter. Remove cheeseball from refrigerator and roll in Coating mixture, pressing to adhere, until evenly coated. At this point, you can refrigerate until ready to serve.

Serve with: crackers, celery, carrots, etc.



- **Garlic Jalapeno Cheeseball Mix**
- **Oh! So Garlic**