

Bacon-Jalapeño Cheese Ball

From Homesick Texan blog



8 ounces cream cheese, room temperature

1/2 cup cheddar cheese, about 4 ounces,
chopped finely

2 tablespoons chopped cilantro

1 clove garlic, minced

1/4 teaspoon ground cumin

1 pinch cayenne

1 teaspoon lime juice

1/2 teaspoon Worcestershire sauce

2 medium jalapeños, stems and seeds removed,
diced, divided

6 pieces cooked bacon, crumbled, divided (about
6 ounces)

Salt to taste (I added none - it was salty
enough)

1/4 cup chopped pecans, roasted or walnuts

Crackers for serving or even tortilla chips

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

Mince up the bacon finely. The nuts, though, can be a bit larger - if everything is really tiny the mixture covers the cheese completely - no white cheese peeking through. I think it looks better if you can see a little cheese here and there. You might think 2 jalapeños is too much - surprisingly it isn't. I substituted toasted walnuts for the pecans (only because at the moment pecans are very "dear"). They'd probably have a very different taste with pecans.

1. Mix together the cream cheese, cheddar cheese, cilantro, garlic, cumin, cayenne, lime juice, Worcestershire sauce, half of the diced jalapeños and half of the crumbled cooked bacon. Taste and adjust seasonings and add salt if needed.
2. Place the nuts, the remaining diced jalapeños and bacon on a plate. Stir together so it's well mixed. With your hands, roll the cheese mixture into a ball, then place on the plate and roll in the jalapeños, bacon and nuts until covered.
3. Chill covered for at least an hour before serving. Serve with crackers or chips.

Per Serving (excluding unknown items): 121 Calories; 11g Fat (83.2% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 138mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.