

AMERICAN

Classic Cheeseball

PREP

30 Minutes

COOK

N/A

SERVES

10 - 12 Servings



Ingredients

- ☐ Two 8 Ounce Packages of Philadelphia Cream Cheese
- ☐ 16 Ounces of Sharp Cheddar Cheese
- ☐ 1 Small Green Pepper
- ☐ 1 Small White Onion
- ☐ 1 Small Glass Jar of Pimento's
- ☐ The juice of a 1/2 of lemon
- ☐ Traditional Tabasco Sauce, to taste

Instructions

- 1** Finely grate the Sharp Cheddar Cheese with a cheese grater.
- 2** Finely dice the Green Pepper and White Onion.
- 3** Chop the can of Pimento's.
- 4** Combine all of the ingredients in a Large Mixing bowl, with your hands, making sure everything is evenly incorporated.
- 5** Roll the entire amount into two separate Cheese Balls.
- 6** Package each one in Plastic Wrap, twisting the ends of the wrap tightly to form a solid ball.
- 7** Place in the refrigerator for a few hours or overnight .
- 8** Serve with our favorite crackers (Ritz or Townhouse) or Tortilla Chips.

Tips

- To ensure the right consistency, add the lemon and tabasco slowly so that the ball does not become too wet.