

Deborah Adams's

SAVORY BACON-PECAN CHEESE BALL BITES

SERVES: 6



INGREDIENTS:

1 (8 oz) block cream cheese, softened

1 (4 oz) container cream cheese spread, onion and chives flavor

1 cup cheddar cheese, shredded

1 tsp garlic powder

1 tsp paprika

salt and pepper to taste

½ cup bacon, cooked and chopped

½ cup pecans, chopped

½ cup fresh herbs of your choice, chopped

12 pretzel sticks

DIRECTIONS:

1. In a large bowl, stir together the cream cheese block and cream cheese spread. Add the shredded cheddar cheese, garlic powder, paprika, salt, and pepper. Mix well.

2. Using a large spoon or scoop, form the mixture into 12 small balls. Transfer to a baking sheet lined with parchment paper. Refrigerate until firm, about 30 minutes.

3. In a shallow bowl, mix the bacon, pecans, and fresh herbs.

4. Roll the balls in the bacon-pecan mixture. Insert a pretzel stick into each and serve.

CHEF'S NOTES:

For the fresh herbs, I like using basil, chives, parsley, or thyme.