

## **Cheeseball**

*A food processor makes this easy because you can grate the cheese and mix the ingredients with it, but you can use a hand mixer or old fashioned armwork.*

Toast **2/3 cup of finely chopped pecans** on the stove or in an oven. Set aside to cool.

Assemble your dry seasoning ingredients:

**1 teaspoon onion powder**

**½ teaspoon garlic powder**

**2 teaspoons dried garlic**

**1 teaspoon dried dill weed**

**½ teaspoon fine black pepper**

**¼ teaspoon cayenne pepper (more or less to your taste)**

**½ teaspoon salt (maybe more to your taste)**

In a food processor or a large bowl, mix:

**16oz cream cheese, softened**

**2 cups FRESHLY grated sharp cheddar cheese (do NOT use pre-grated—it has an anti-clumping ingredient)**

**1 teaspoon Worcestershire sauce**

Add the dry ingredients and mix well.

Lightly grease your hands to form the mixture into a round ball.

Place pecans on a plate and coat all sides of the ball with the pecans.

Cover in plastic wrap and refrigerate about 20-30 minutes to set it.

*You can make this ahead, but let it soften a bit out of the fridge before you serve it*