

Traditional Christmas Cheese Ball



Rated: ★★★★★

Submitted By: Love2Cook87

Photo By: jrbaker

Prep Time:
25 Minutes

Ready In: 2 Hours
25 Minutes

Servings: 12

"A beloved holiday ritual for this cook, cream cheese blended with savory seasonings such as onion, smoked beef, Worcestershire sauce, and chopped green olives makes a tasty walnut covered cheese ball. Serve with crisp Ritz crackers to complement the savory taste and creamy texture."

INGREDIENTS:

- | | |
|--|--|
| 1 1/2 (8 ounce) packages cream cheese, softened | olives, chopped |
| 1 (2.5 ounce) package thinly sliced smoked beef, chopped | 1 small Vidalia or other sweet onion, minced |
| 1 (2.25 ounce) can pimento-stuffed green | 2 dashes Worcestershire sauce, or to taste |
| | 1 cup chopped walnuts |

DIRECTIONS:

1. Mix the cream cheese, beef, olives, onion, and Worcestershire sauce together in a bowl until evenly blended. Keeping the mixture in the bowl, scrape it into a semi-ball shape. Cover, and refrigerate until firm, at least 2 hours.
2. Place a large sheet of waxed paper on a flat surface. Sprinkle with walnuts. Roll the cheese ball in the walnuts until completely covered. Transfer the cheese ball to a serving plate, or rewrap with waxed paper and refrigerate until needed.