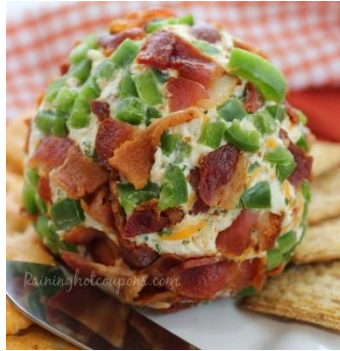


Bacon Jalapeno Cheese Ball



RECIPE NAME: Bacon Jalapeno Cheese Ball

RECIPE DESCRIPTION: Cream cheese ball

ACTIVE TIME: 15 minutes

TOTAL TIME: 1 hour and 15 minutes

SERVINGS: 4-6

bon COOK PRODUCTS USED: Bonmat®, Santoku Chef Knife, Citrus Press

INGREDIENTS:

- 2 Jalapeno Peppers, seeded and finely diced
- 6 Bacon slices, baked until crispy and chopped
- 8-ounce package of Cream Cheese, softened
- $\frac{3}{4}$ cup shredded Cheddar Cheese
- 1 Garlic Clove
- 2 tablespoons fresh Parsley, chopped
- 1 teaspoon Lime Juice
- 1 teaspoon Worcestershire Sauce
- $\frac{1}{3}$ teaspoon Ground Cumin

DIRECTIONS:

1. On a Bonmat, mix together half of the Jalapenos and half of the Bacon
2. In Mixing Bowl, combine all other ingredients until incorporated, then form into a ball
3. Roll the ball in the Jalapeno/Bacon Mixture until the ball is fully coated
4. Wrap in plastic wrap and refrigerate for at least an hour before serving
5. Serve with crackers, vegetables or baguette slices