

Cheese Ball by Andy

Ingredients

8 oz block of sharp cheddar cheese
9 oz package of smoked ham lunch meat
8 oz block of cream cheese
8 Tablespoons mayonnaise
1 bunch green onions
2 tsp Worcestershire sauce
1 tsp garlic powder

Instructions

Add the cream cheese, mayo, Worcestershire sauce and garlic powder to a stand mixer bowl. Finely chop the bunch of green onions and add them to the bowl. Shred the cheese and the lunch meat separately in a food processor. Add all of the cheddar cheese and 1 cup of the shredded ham to the bowl and mix until combined.

Spread the mixture up the sides of the mixing bowl and put it in the fridge to firm up a bit, for about 30 minutes. Put the remaining shredded ham on a sheet pan. Scrape the cheese mixture into a ball shape and roll it in the ham. For the best taste, make a day in advance. Serve with crackers (Chicken in a Biskit are really good with this!)

Notes:

Andy's mom's recipe has chopped black olives in the cheeseball and is rolled in minced beef and parsley instead of ham.

Serve the cheese ball upside down in a tupperware to make it transportable. You just serve the cheeseball on the top of the container and use the bottom as a lid.