

JALAPENO CHEESE BALL

- 1 cup finely chopped pecans
- 8-ounce package reduced-fat cream cheese, softened
- 5-ounce jar cheese spread, room temperature
- 2 teaspoons minced dried onion
- 1 teaspoon garlic salt
- ¼ cup minced pickled jalapeno slices
- 2 teaspoons jalapeno juice
- Cooking spray
- 3 leaves of green leaf lettuce
- 2 red bell peppers, cut in star shapes
- 1 sleeve reduced-fat crackers

Arrange pecans on a flat piece of plastic wrap. In a medium-sized bowl, combine cream cheese, cheese spread, dried onion, garlic salt, jalapeno and jalapeno juice. Mix with fork to combine smoothly. Drop onto pecan mixture. Pulling up sides of the plastic wrap, adhere pecans to the outside of mixture until completely covered. Spray a large Texas-shaped cookie cutter with non-stick cooking spray. Press cookie cutter into mixture, scraping the extra mixture away. Chill for several hours. Place on leaves of lettuce on serving plate. Gently remove the cookie cutter. Serve with bell pepper and crackers.

Serves as an appetizer for 10 people.

Emma Gibson

Houston County

Junior-Dairy