Elgin Crawford

Junior

Dairy

Shelby County

Classic Cheddar Cheese Ball

2 cups shredded extra-sharp cheddar cheese
8 ounces cream cheese, softened
2 tablespoons mayonnaise
1 tablespoons Worcestershire sauce
1 garlic clove, minced
1/4 teaspoon cayenne pepper
1/2 cup sliced almonds, toasted

1. Combine ingredients. Process cheddar, cream cheese, mayonnaise, Worcestershire, garlic, and cayenne in food processor until smooth.
2. Shape cheese ball. Transfer cheese mixture to center of large sheet of plastic wrap and tightly wrap, shaping cheese into rough ball. Refrigerate until firm, about 3 hours. (Cheese ball can be refrigerated for 2 days.)
3. Coat cheese ball. Once cheese ball is firm, reshape as necessary to form smooth ball. Unwrap and roll in almonds to coat. Let sit at room temperature for 15 minutes.

Serving Size: 15 to 20 Servings
Prep Time: 30-45 minutes
Total Time: 1 hour
Cost Per Serving: $
Nutritional Value: 115 calories, total fat, 10.7 grams, total sodium 199.0 mg.