Kallie Stephens	Name
Junior	Age Division
Dairy	Category
Houston	County Name

Easy Dilly Pickle Cheese Ball

- 12 ounces cream cheese softened
- 1/2 cup mayo
- 1/2 tsp. garlic powder
- 1 tsp. onion flakes
- 1/2 tsp. dried dill weed
- couple dashes hot sauce
- 1 tsp. white wine vinegar
- 3 dill pickles chopped about 2/3 cup
- 4 ounces cheddar cheese shredded
- handful of freshly chopped dill

Instructions

1. Blend softened cream cheese and mayo with hand mixer or food processor.
2. Add garlic powder, onion flakes, dried dill, hot sauce, vinegar and mix well.
3. Add chopped dill pickle spears and shredded cheddar cheese and mix till thoroughly incorporated.
4. Shape into ball and and secure tightly in plastic wrap.
5. Refrigerate at least one hour prior to rolling in dill weed.
6. Place back in fridge and chill at least 1 more hour.
7. Serve with gluten free crackers, chips or even veggies