



# Noreen's Kitchen

## Smoky Cheddar Cheese Ball

### Ingredients

2 bricks Cream Cheese, softened	1 teaspoon onion powder
2 cups shredded sharp cheddar cheese	1 teaspoon garlic powder
1 tablespoon Worcestershire sauce	1/2 teaspoon Cayenne pepper
1/4 teaspoon liquid smoke	1/2 teaspoon salt
1 teaspoon paprika	1/2 teaspoon cracked black pepper
1 teaspoon ground mustard	2 cups finely chopped pecans

### Step by Step Instructions

Beat cream cheese with a hand mixer until light and fluffy.

Add all remaining ingredients except the pecans and beat to combine.

Scrape the bowl with a rubber spatula and make sure the mixture is well incorporated.

Divide mixture into two portions.

Roll each portion into a ball and then roll each ball in the pecans to cover completely.

Wrap each cheese ball, tightly in plastic wrap and chill for at least 2 hours before serving.

Store in a tightly sealed container or wrapped tightly for up to 3 weeks.

**Enjoy!**