

Bacon Crusted Cheeseballs on a stick



Ingredients:

- 6 slices of bacon
- 8 oz. cream cheese
- ½ cup shredded cheese
- 2 tbsp. chopped fresh chives
- ¾ tsp. garlic powder

Directions:

1. Soften cream cheese.
2. Fry bacon until crisp and set aside to cool.
3. In a small bowl, combine cream cheese, shredded cheese, chives, and garlic powder.
4. Chill for 20-30 minutes
5. Crumble bacon, if you are using thick sliced bacon you may need to cut it with a knife.
6. Place the crumbles in a small, shallow bowl.
7. Using a scoop or a spoon, roll a walnut-sized ball of cheese.
8. Coat it with bacon crumbles and set it on a plate.
9. Repeat with remaining cheeseball mixture.
10. Place lollipop sticks or food sticks in the center of each cheeseball.
11. Chill until ready to serve.

Additional Information

You can use prepackaged bacon crumbles if you are in a crunch for time.