



Noreen's Kitchen

Monterey Bacon Ranch

Cheeseball

Ingredients

2 bricks Cream Cheese, softened	1 tablespoon Worcestershire sauce
1 ½ cups white cheddar cheese, shredded	1/2 teaspoon Cayenne pepper
1 ½ cups Monterey Jack cheese, shredded	1/2 teaspoon salt
1-pound bacon, cooked crisp, crumbled & divided	1/2 teaspoon cracked black pepper
¼ cup (2 packets) ranch dressing mix	2 cups slivered almonds

Step by Step Instructions

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

Add shredded cheddar and Monterey Jack cheeses and beat until well incorporated.

Add ranch dressing mix, Worcestershire sauce, cayenne pepper, salt, and black pepper. Mix well.

Add 1 ½ cups bacon fold in well to combine.

Divide mixture in half. Roll each half into two balls. Cover in plastic wrap and store in the refrigerator for at least two hours to set.

Combine almonds and remaining crumbled bacon together. Place on a plate.

Roll cheese balls in the coating mixture to coat completely.

Serve with crackers, sliced baguette or sliced apples and pears.

Cheese balls can be stored, tightly wrapped and in an airtight container for up to two weeks in the refrigerator.