

## Bacon Jalapeño Pimento Mini Cheese Balls

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- 1 (8 oz) package Food Club cream cheese, softened
- 1 tablespoon jalapeño pepper jelly
- 1 (12 oz) carton jalapeño pimento cheese
- 1 cup Food Club sharp cheddar cheese, shredded
- 1/2 lb bacon, cooked crisp and finely chopped
- 1 cup pecans, toasted and finely chopped
- Pretzels, crackers, or chips

In a large bowl, beat cream cheese until smooth and creamy. Add pepper jelly and mix well. Add jalapeño pimento cheese and sharp shredded cheese and mix until blended. Chill for 2-4 hours.

**To make mini cheese balls:** Scoop teaspoons of cheese mixture onto a parchment-lined sheet pan. Freeze cheese balls for 1-2 hours or until firm. In a medium bowl, mix pecans and chopped bacon. Roll frozen cheese balls in pecan/bacon mixture until coated. Keep frozen or chilled until ready to serve. Makes 3-4 dozen mini cheese balls (depending on size).