

# Mini Cheeseballs



Cheeseballs are a favorite for Buffets, cocktail parties or just as a snack. Instead of one large one, make smaller, individual ones. This makes them so much easier to handle!

## Ingredients:

1 8-oz. package Cream Cheese  
1 4-oz. package Blue Cheese  
1 5-oz. jar Old English Cheddar Cheese  
1 6-oz. roll of Smoke Cheese  
1 teaspoon Salt  
Pinch of Cayenne Pepper  
1 clove Garlic, crushed  
1 Tablespoon Worcestershire Sauce  
1/8 teaspoon Louisiana Hot Sauce  
1 cup Parsley flakes - divided  
1 Cup Chopped Pecans - divided  
Pretzel Sticks

## Directions:

Have cheeses at room temperature. Blend well with salt, garlic and sauces. Add 1/3 cup Parsley and ½ cup chopped Pecans. Blend well.

Chill until easy to handle. In a separate bowl, mix the remaining parsley and nuts together and set aside.

Form cheese into bite-sized balls and roll in the reserved parsley/nut mixture. Place on a tray lined with waxed paper. Refrigerate until ready to serve.

Before serving, insert a pretzel stick into each ball.

