

Chili Powder Pecan Cheese Ball Recipe

1 lb. Velveeta Cheese
8 ounces Cream Cheese
1 cup chopped Pecans
1/4 teaspoon Garlic Powder
dash of Worcestershire Sauce (if desired)
Chili Powder

Soften Velveeta and cream cheese in microwave and stir together. Add chopped pecans, garlic powder, and Worcestershire Sauce (if desired) to cheese mixture and mix well. Place the mixture in the refrigerator or freezer until firm. Shape into two balls or logs and roll in chili powder. Place on cheese plate or small dessert plates. Refrigerate. Serve on your favorite crackers. I prefer Sociables or Wheat Thins. The chili powder pecan cheese ball is better after it sits for a few hours and the flavors blend!

Kathy Owen, Petticoat Junktion