

TERESA'S CHEESE BALL

from Judy Scott

(caterer and author)

Cheese balls are a staple of many holiday tables, and sometimes we wonder, "why?" One of Scott's relatives created this variation that answers that question.

"I am not a fan of cheese balls, but I tried it and loved the taste," Scott says. "I asked if I could use it when I catered. Every time I made it, people scraped the plate clean. I made it for Christmas gifts, and everyone wanted the recipe."

It's so good that Scott included it in her recently published cookbook, "Afternoon Tea at the Arboretum".

INGREDIENTS

- 🍴 2 8-oz packages of cream cheese
- 🍴 1 8-oz package of thin-sliced ham, chopped
- 🍴 3 green onions, chopped, include tops
- 🍴 1½ tsp MSG
- 🍴 ½ tsp cayenne pepper
- 🍴 ½ tsp garlic powder
- 🍴 ½ tsp onion salt
- 🍴 ½ tsp Worcestershire sauce

- Mix all ingredients together; roll into a ball with your hands.
- Cover with chopped pecans, chill, and serve with crackers. Makes a 1 1/2 lb cheese ball. 🍴