

# Bacon Barbecue Cheese Ball

From Executive Chef Matt Chappell

## Ingredients:

- .5 lb of bacon, cooked crisp, drained and chopped
- .5 red onion, fine diced
- 8 oz cream cheese, softened
- 1 C sharp cheddar cheese, shredded
- 1/3 C BBQ Sauce (Try local JohnTom's)
- Salt and pepper to taste
- .25 C chopped toasted pecans

## Directions:

1. Add half the bacon, all the onion, cream cheese, cheddar cheese and bbq sauce to a large mixing bowl.
2. Stir together until well combined. Season to taste with Salt and Pepper.
3. Scrape the mixture onto some plastic wrap and form into a ball. Wrap tightly in the plastic and refrigerate for at least 2 hours, or until firm.
4. Combine the remaining bacon and the pecans in a bowl. Unwrap the cheeseball and gently coat the outside in the bacon and pecans.
5. Serve with crackers or veggies for dipping.



Makes: one ball

