

Spicy Pecan Cheese Ball

For Pecan Crust:

In a cast iron skillet, put 2 cups of pecan halves in 1/2 stick butter, add small pinch of salt, 1 teaspoon chili powder. Sauté over medium heat stirring continuously until all pecans are well coated.

Put skillet of pecans in 350°F oven for approx. 10 minutes to dry the pecans somewhat.

Once pecans are cooled, chop them into small bits. Set aside.

For Cheese Ball:

16 oz cream cheese – softened

1 package of Hidden Valley Ranch Dressing Mix

1-1/2 pounds of pepperjack cheese – shredded

1 small can of chopped green chilies

1 clove of minced garlic

1 teaspoon of salt

1 teaspoon of black pepper

Mix well, then form mixture into a ball. Roll cheese ball in the chopped pecans. Wrap in plastic wrap and place in freezer for approx. 15-20 minutes, or refrigerate overnight. Serve with your favorite crackers.