

olive pecan cheese ball

INGREDIENTS

1 – 8 ounce block of cream cheese, softened to room temperature

½ cup Spanish olives with pimientos, finely chopped

1 Tablespoon mayonnaise

½ teaspoon onion powder

½ cup pecans, chopped

¼ cup fresh chives, chopped

MAKES 6 – 8 SERVINGS

DIRECTIONS

1. In a mixing bowl, beat the cream cheese until it is smooth and creamy with an electric mixer. Add in the mayonnaise and onion powder and beat until combined. Fold in the finely chopped olives.

2. Scoop out the mixture onto a piece of plastic wrap and form it into your desired shape. Chill in the refrigerator for at least one hour until the cream cheese is firm.

3. Meanwhile, place the chopped pecans in a single layer on a parchment lined baking sheet. Bake the nuts at 350°F for 8 minutes or until lightly toasted, tossing occasionally to ensure they don't burn. Remove the pan from the oven and allow the pecans to cool for 30 minutes.

4. When ready to prepare your cheese ball, mix the toasted pecans and chopped chives together on a shallow plate and roll the cream cheese ball in the mixture until completely coated. Keep it chilled until ready to serve.