

# Fran's Holiday Cheese Ball

From Elizabeth at [OhioThoughtsBlog](http://OhioThoughtsBlog.com)

## Ingredients:

2 - 8-ounce packages of cream cheese, softened  
1 to 2 tablespoons yellow mustard  
2 tablespoons mayonnaise  
2 tablespoons horseradish  
1 small sweet onion, diced  
2 teaspoons of Worcestershire sauce  
2 - 2.5-ounce packages of Budig dried thinly sliced beef  
1/2 cup shredded cheddar cheese (I use 1 to 1 1/2 cups of cheese)

## Directions:

Allow cream cheese to soften at room temperature.  
Chop the dried beef into small pieces and set aside. Dice the onion.  
In a large bowl cream the cream cheese. Add all the remaining ingredients, but add only about 1/4 to 1/2 cup of the diced beef.  
Form mixture into a ball.  
Spread the remaining diced beef onto a plate or wax paper on the counter.  
Roll the cheese ball over the beef, making sure to cover the outside of the cheese ball completely.  
Chill the cheese ball in the refrigerator at least an hour before serving.  
Place cheese ball on a festive plate or dish and serve with crackers.

## Cheese Ball Shapes:

Shape the cheese ball to fit the holiday or occasion. Be creative!  
Examples: Christmas tree, snowman, skull, pumpkin, football, Easter egg!

## Cheese Ball Variations:

- I use less mustard and horseradish
- I double the shredded cheese amount
- I sometimes use diced green onions in place of sweet onion
- I use diced red onion and shredded Swiss cheese for a unique and wonderful flavor
- I usually do not add the beef into the cheese ball mixture
- I use various coverings in place of beef such as cranberries, nuts or just shredded cheese.

For other recipes or DIY projects please go to: [OhioThoughtsBlog.blogspot.com](http://OhioThoughtsBlog.blogspot.com)