

Olive, Onion & Almond Cheese Ball

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2 packages of cream cheese (at room temperature)
1 cup cheddar cheese (shredded)
1 cup Colby-Jack cheese (shredded)
1/2 cup pimento-stuffed olives (chopped)
2 tablespoons shredded onions
1/2 to 1 1/2 teaspoons Indian Red Chili Pepper (ground) or substitute
cayenne pepper (add according to your spicy likeness)
1 cup almonds (thinly sliced)

Prepare the ingredients as listed above (shredding & chopping). In a large mixing bowl and with an electric mixer (or in a food processor) - mix together the 3 cheeses (cream cheese, cheddar & Colby-jack cheese) until combined. Now add the olives, onions & pepper and continue beating until combined. Spread the almonds on a plate and scrape the cheese mixture out of the mixing bowl (make sure you use a spatula to get every bit of the delicious cheesiness) onto the almonds. Gently roll the cheeseball around until it is completely covered in the almonds. Wrap in plastic wrap and chill in the fridge for at least 2 hours but preferably overnight.

Serve with your favorite crackers & ENJOY!

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