

Pineapple Nut Cheese Ball

- 2 8 oz. blocks of cream cheese (room temperature)
- 4 oz. to 8 oz. grated sharp cheddar cheese (add amount according to your taste)
- 1 small (8 oz.) can of crushed pineapple in its own juice (drained, squeezed dry)
- ½ cup of finely chopped green pepper (or less to your taste)
- 1 tsp. finely chopped onion (or more to your taste)
- ½ tsp of seasoned salt (such as Lawry's)
- Cayenne pepper, just a pinch (optional)
- ½ cup to 1 cup of chopped nuts (I use pecans and walnuts)

Mix first 7 ingredients together until well blended. Should make two medium sized cheese balls about the size of a large orange.

Roll ball in chopped nuts. Cover completely in Saran/plastic wrap. Store in refrigerator until ready to serve. Can be made a couple of days prior to use. Flavors blend even better.

Serve with your favorite assortment of crackers.

Tips:

- If pineapple is not well drained, cheese ball will be soupy and not firm.
- Block cream cheese is preferable to round soft container because it makes the cheese ball is firmer.
- Block cheddar cheese grated yourself blends in better instead of pre-packaged grated cheese.