



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

THE BEST PINEAPPLE CHEESEBALL

1 (8 oz) block cream cheese, softened
½ green pepper, finely diced
1 (8 oz) can crushed pineapple, drained

1 tablespoon shallot or onion, finely diced
1 teaspoon Worcestershire sauce
½ cup chopped pecans

1. Combine all ingredients (except pecans) in a bowl.
2. Roll cheese mixture into two balls (or one large ball) and then roll them in chopped pecans.
3. Wrap up cheeseball(s) with plastic wrap or put into airtight container.
4. Allow cheeseball(s) to set up in the fridge (at least 2-4 hours). This allows the flavors to meld together.
5. Serve with your favorite crackers.

Note: This cheeseball will keep in the fridge for about 4-5 days, so they are great to make in advance.

Makes 7 servings.

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