

Classic Cheddar Cheese Ball

SERVES Serves 15 to 20

WHY THIS RECIPE WORKS

We passed on the processed cheese in our Classic Cheddar Cheese Ball for more flavorful extra-sharp cheddar, which—combined with Worcestershire sauce, cayenne pepper, and garlic—gave the cheese balls some “oomph.” To add creaminess and help bind the ingredients, we turned to cream cheese. Incorporating mayonnaise provided additional sticking power for the coating. A few hours in the refrigerator ensured that the cheese balls set up perfectly.



INGREDIENTS

- 2 cups shredded extra-sharp cheddar cheese
- 8 ounces cream cheese, softened
- 2 tablespoons mayonnaise
- 1 tablespoon Worcestershire sauce
- 1 garlic clove, minced
- ¼ teaspoon cayenne pepper
- ½ cup sliced almonds, toasted

BEFORE YOU BEGIN

- ★ You'll need 8 ounces of block cheddar to yield 2 cups of shredded cheese.

INSTRUCTIONS

- 1 **COMBINE INGREDIENTS** Process cheddar, cream cheese, mayonnaise, Worcestershire, garlic, and cayenne in food processor until smooth.
- 2 **SHAPE CHEESE BALL** Following "Let's Twist" photo below, transfer cheese mixture to center of large sheet of plastic wrap and tightly wrap, shaping cheese into rough ball. Refrigerate until firm, about 3 hours. (Cheese ball can be refrigerated for 2 days.)
- 3 **COAT CHEESE BALL** Once cheese ball is firm, reshape as necessary to form smooth ball. Unwrap and roll in almonds to coat. Let sit at room temperature for 15 minutes. Serve.