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| Vickie's Cheese Ball |
| C:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0536.JPG   |  |  |  | | --- | --- | --- | | 8 | oz | Cream cheese | | 8 | oz | Pimiento cheese spread | |  |  | Green onions, chopped | | 1 | sm pkg | Honey ham | |
| Add the cream cheese and pimiento cheese spread to the mixing bowl .  C:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0308.JPG C:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0310.JPG  Chop the onion and add to the mixture.  C:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0317.JPGC:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0318.JPG  Chop ham in food processor and add to the cheese mixture. Mix with electric mixer..  C:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0320.JPG C:\Users\Owner\Pictures\Food\Vickie's Cheese Ball\IMG_0327.JPG  Scrape cheese ball mixture onto a sheet of waxed paper. Shape into one large or two small cheese balls. |
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Pl

Refrigerate several hours before serving.

**Let’s make life special by sharing great food with our family and friends! Enjoy!**