

Cheese Ball Bites

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8 ounces cream cheese (or mascarpone), softened
1/2 cup pecans, finely chopped
2 cups pretzel sticks, divided
1 package (3.0 ounce) precooked bacon pieces
4 ounces deli garlic-herb goat cheese
1 cup sharp cheddar cheese, shredded
1 teaspoon garlic powder
1 teaspoon smoked paprika
1/4 teaspoon Kosher salt
1/2 teaspoon pepper

Preheat a small nonstick saute' pan on medium heat for 2 to 3 minutes.

Place the bacon in the pan. Cook for 1 to 2 minutes, stirring occasionally, or until crisp. Add the pecans. Cook for 1 minute more. Remove from the pan. Let stand to cool.

In a bowl, beat the cream cheese and goat cheese with an electric mixer until combined.

Stir in the bacon mixture, cheddar cheese, garlic, paprika, salt and pepper until blended.

Roll the cheese mixture into 1/2-inch balls. Place on a baking sheet.

Chill for 30 minutes (or until firm).

Finely crush one cup of the pretzels.

Roll the cheese balls in the crushed pretzels until coated. Thread one pretzel stick from the remaining one cup of pretzels into the center of each ball.

Serve.

Per Serving (excluding unknown items): 1161 Calories; 74g Fat (56.5% calories from fat); 42g Protein; 87g Carbohydrate; 7g Dietary Fiber; 119mg Cholesterol; 2536mg Sodium. Exchanges: 5 1/2 Grain(Starch); 4 Lean Meat; 12 Fat.