

Pretzel-Crusted Cheese Balls

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*8 ounces cream cheese,
softened
1 cup smoked Gouda
cheese, shredded
2 tablespoons chopped
pimientos
2 tablespoons chopped
chives
1 teaspoon Worcestershire
sauce
pinch cayenne pepper
1 teaspoon paprika (for
dusting)
finely crushed pretzels (for
coating)*

In a bowl, beat with a mixer the cream cheese, Gouda, pimientos, chives, Worcestershire, and cayenne.

Form into one-inch balls. Place the balls on a plate.

Refrigerate until slightly firm, at least two hours.

Dust with paprika and roll in the crushed pretzels just before serving.

Per Serving (excluding unknown items): 1201 Calories; 111g Fat (82.6% calories from fat); 46g Protein; 7g Carbohydrate; trace Dietary Fiber; 370mg Cholesterol; 1688mg Sodium. Exchanges: 6 1/2 Lean Meat; 0 Vegetable; 18 1/2 Fat; 0 Other Carbohydrates.