

Cheese Ball

2 – 8 oz. Cream Cheese Blocks (Room temp.)

1 jar Armour Dried Sliced Beef (Cut up as described below.)

(This is usually found near the Chili and Vienna Sausages.)

**I leave the beef stacked up, cut it in slices and then cut the slices into small cube stacks. These will also come apart in mixing.

3 – 4 stalks of Green Onions (Thinly sliced.)

2 – 3 teaspoons Accent

Dash of Garlic Powder

4 – 6 squirts of Worcestershire

½ to ¾ cup of chopped Pecans to roll the Cheese Ball in.

Cream both blocks of Cream Cheese together with a mixer along with the Worcestershire and spices mixing well. Add the sliced Green Onions and sliced Dried Beef; they will come apart in mixing. Pull all together in your bowl; cover with plastic wrap or foil and place in the refrigerator for at least 30 minutes. Chilling makes it much easier to roll!

After chilling, form the cheese into a ball. Helpful Hint: I spray a little Pam on my hands to keep the cheese mixture from sticking to them. After rolling in the pecans, return to the frig until ready to use.

Serve with any type crackers. I usually have Wheat Thins or Triscuit.