

Christmas Cheese Ball

Prep Time: 25 mins

Additional Time: 2 hours

Total Time: 2 hrs 25 mins

Servings: 12

Ingredients

- 1-½ (8 ounce) packages cream cheese, softened
- 1 small Vidalia or other sweet onion, minced
- 1 (2.5 ounce) package thinly sliced smoked beef, chopped
- 1 (2.25 ounce) can pimento-stuffed green olives, chopped
- 2 dashes Worcestershire sauce, or to taste
- 1 cup chopped walnuts

Directions

- Step 1** – Combine cream cheese, onion, beef, olives, and Worcestershire sauce in a bowl until evenly blended. Form mixture into a semi-ball shape in the bowl. Cover bowl with plastic wrap; refrigerate until firm, at least 2 hours.
- Step 2** – Place a large sheet of waxed paper on a flat surface; sprinkle with walnuts. Roll cheese ball in walnuts until completely covered; transfer to a serving plate or rewrap with waxed paper and refrigerate until ready to serve.

