

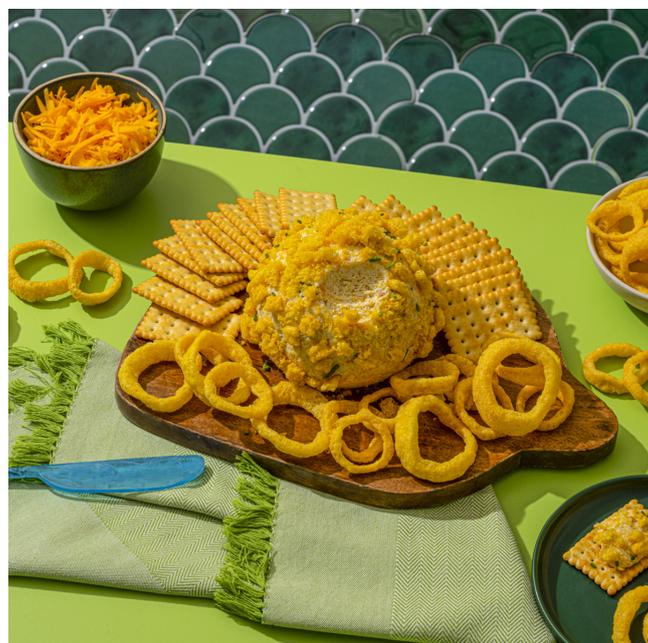
FUNYUNS® Onion-y Cheese Ball

Ingredients

- 1 bag (6 oz) FUNYUNS® Onion Flavored Rings, divided
- 16 oz brick-style plain cream cheese, softened
- 2 tbsp mayonnaise
- 2 tbsp dried onion soup mix
- 1/2 tsp ground black pepper
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped fresh chives, divided
- 8 oz assorted crackers, for serving

How to make it

1. Transfer half the bag of FUNYUNS® to food processor and finely crush, then transfer to a small bowl.
2. Transfer half the remaining FUNYUNS® to a serving platter. Coarsely crush the remaining one-quarter of FUNYUNS® in the bag, leaving it a bit chunky, then transfer to a shallow dish.
3. In a large bowl, using electric mixer, beat cream cheese, mayonnaise, onion soup mix, and pepper until blended. Beat in Cheddar. Beat in a small bowl of finely crushed FUNYUNS® and half the chives.
4. Shape cheese mixture into ball. Wrap in plastic wrap and chill for 1 to 2 hours or until firm.
5. Add the remaining chives to a shallow dish of crushed FUNYUNS®. Roll cheese ball in FUNYUNS® mixture. Chill for 1 hour or serve immediately.
6. Transfer cheese ball to platter with FUNYUNS®. Arrange crackers on platter and serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	0 min	20 min	8

Made with



FUNYUNS® Onion Flavored Rings