

Pimento and Bacon Individual Cheese Balls

Ingredients

- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 10 oz Pimento cheese
- 18 oz bacon, cooked and diced (should be 1 ½ cups)
- 1 ½ cups pecans, roasted and finely chopped
- 1 ½ jalapeños, seeded and finely chopped

How to make it

1. Preheat oven to 350°F. Evenly lay out the pecans on a baking sheet and bake for 5-10 minutes until roasted.
2. Once cool, chop the pecans finely.
3. Seed and finely chop the jalapeños. In a food processor, mix the bacon, pecans, and the jalapeños until the mixture is combined evenly.
4. Transfer the Pimento cheese into a medium bowl and using a spoon, form individual cheese balls to the size of your liking.
5. Then roll each cheese ball in the mixture of bacon, jalapeño and pecans, pressing the coating into to the mixture so it sticks.
6. Refrigerate the cheese balls until they are firm and keep chilled until serving with Stacy's® Fire Roasted Jalapeño Pita Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	8-10

Made with



Stacy's® Fire Roasted Jalapeño Pita Chips