

Individual Cheese Balls on a Stick

- 8 slices of bacon, baked and finely chopped
- ¼ cup fresh chives
- 1 tsp. garlic powder
- ½ tsp black pepper
- ½ tsp, salt
- 1 tsp. paprika
- ½ cup chopped pecans
- 1 cup finely grated sharp cheddar cheese
- 12 oz. softened cream cheese
- 1 bunch of curly-leaf parsley
- 1 bag of pretzel stick
- A block of favorite soft cheese, (optional)

Method: Combine and mix first 10 ingredients in a large bowl. Using a small scoop, make into 1" balls and place on a sheet. Remove stems from parsley and put into a food processor fitted with blade. Chop fine. Pour parsley into a small bowl. Roll balls in the chopped parsley and place back onto the sheet. Inset a pretzel stick into each. Chill and serve. If you want them to resemble little topiaries, cut the cheese into cubes and insert the other end of the pretzel into the cheese cube and invert.

One could do this with any favorite cheese ball recipe. Much easier to serve than 1 big cheese ball and guests love it!