

## Cheese Ball Bites with Lemon Bird Padron Peppers

This recipe is best made 24 hours ahead.

2 (8 ounce) packages cream cheese, softened  
6 ounces sharp cheddar cheese, finely grated  
1/2 half a small onion, chopped finely  
1 teaspoon Worcestershire sauce  
1 jar Lemon Bird Pickled Padron Peppers  
4 cups candied pecans

1. Take padron peppers from jar and chop up, including seeds. Remove and discard pepper tops. Save juice to add to cheese ball.
2. Combine cheeses, onion, Worcestershire sauce, and padron peppers in a large mixing bowl. Mixing with a spoon or your hands works best.
3. Add 2 Tbsp. padron pepper pickle juice to the mix. You may want to add more juice to taste.
4. Cover mixing bowl and refrigerate for 24 hours (or until firm).

To make mini cheese balls:

5. Take small spoonfuls (bite size) of cheese mix and roll into a ball.
6. Take 2 cups of candied pecans and chop into small pieces.
7. Roll each ball in candied pecan pieces.
8. Place cheese ball bites on a serving board or tray.

Makes 24-30 bites.



lemon bird preserves  
[www.lemonbirddesign.com](http://www.lemonbirddesign.com)  
instagram, facebook & twitter  
@lemonbirdjams