



Savoury Cheese Ball

NIBBLEDISH CONTRIBUTOR

Ingredients

125g Matured Cheese (grated)
125g Cheddar Cheese (grated)
125g Cream Cheese
1/3 Capsicum (chopped finely)
1/2 small Onion (grated)
1 Tablespoon Sweet Chili Sauce
Cracked Black Pepper

Spices for the Coating

1 Tablespoon Paprika
1 Tablespoon Curry Powder

You can change the ingredients as you please, like using hot chili instead of sweet or gherkins instead of capsicum - the possibilities are endless :)

Instructions

I have been making this since the 1980's. Be prepared to be the first one to start the cheese ball. Most people are not sure what to expect, however, be assured that you are expected to share the recipe!!

1. Mix the paprika and curry powder together and set aside on a plate.
 2. Mix all of the cheeses together in a bowl with all of the ingredients except the spices which will be used for the coating.
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3. Shape into a ball with your hands.
 4. Roll the ball in the spices to coat the cheese ball.
 5. Place into an airtight container in the fridge to set.
 6. Serve with crackers and some great wine!