

CAJUN PRAIRIE SIGNATURE FOODS
Signature Recipe Release

Roasted Pecan Garlic Chive Cheese Ball

Ingredients:

Cheese filling-

- 8 ounces Cream Cheese
- 2 tbsp Fresh Garlic Chives (green onions if desired)
- 1 tsp CPSF Vegetable Seasoning (to taste)

Cheese Ball Coating:

- 1/2 cup Pecan pieces
- 1 tbsp CPSF Chargrille Seasoning

Basting sauce:

- 1/2 cup Butter
- 1/2 tsp Minced Garlic
- 1/2 tsp CPSF Vegetable Seasoning

- Garnish: 1 sprig garlic chives
Clear Wrap

Directions:

Pull all required ingredients. Prepare basting sauce by adding butter to a small saucepan; melt on low heat. Add garlic and seasoning, stir and heat until unfused. Prepare coating using a baking sheet, coat pan with basting sauce then add pecan pieces, spreading evenly, sprinkle with Chargrille Seasoning and stir, coating pecans both with basting sauce and seasoning; spreading evenly again.

Roast in broiler until medium brown, let cool.

Using a mixer or by hand if desired, add cream cheese, mix until softened then add chives and vegetable seasoning. Mix until well blended. Tear a sheet of clear wrap approximately 12" long for each ball being prepared. Form a flattened ball with the cheese mixture, approximately 1" thick, forming a uniform circle. Wash hands. Add 1/2 of nut mixture to center of prepared clear wrap, add cheese ball then pat to coat back side. Add remaining nuts to top and pat in to cover completely. Pick up ball and rotate to coat sides. Add a knot of garlic chive as garnish.

Wrap in same clear wrap and chill at least 30 minutes before serving.

Cajun Prairie Signature Foods

Cooking with Spirit

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