

Chicken Cheese Ball

Steve Gordon – www.tasteofsouthern.com

Ingredients:

1 5oz. can of Chicken Breast, drained and chopped fine
1 pkg. Hidden Valley Seasoning Mix
2 8oz. Cream Cheese, at room temperature
1 cup Pecans, chopped, to roll cheese ball in.

Instructions:

Place whole pecans in a zip lock bag and beat slightly until finely chopped. Set aside.
Carefully drain liquid from the canned chicken.
Finely chop the chicken meat with a knife, or place in a food processor.
Place chopped meat into a medium size mixing bowl.
Add cream cheese
Add seasoning mix.
Mix all ingredients well with a large spoon.
Shape the mixture into a round ball, wrap with plastic wrap.
Refrigerate for about one hour to let firm up.
Spread chopped pecans on a sheet of waxed paper.
Roll the cheese ball in the pecans until ball is fully coated.
Shape ball, wrap in plastic wrap.
Refrigerate until ready to serve.
Enjoy!

Note: Cheese ball may be stored in the refrigerator for 7 days. Serve with Ritz style crackers.
Recipe courtesy of my good friend... "Mama Ruth."