

Notta Cheese Ball

Category: Appetizer

Servings: 8

Rating: 10

Source: Best of Bridge Series

Description:

I use my own homemade four-pepper chutney (also on our website under "condiments" but it's a lot of work to make); they recommend their crabapple chutney. I imagine any kind of chutney would do. I put the garlic through a garlic crusher. Steph

Ingredients:

pecans	1/2 cup, toasted and chopped
cream cheese	8 oz. pkg. (McLaren's cold pack cheddar)
mayonnaise	1/2 cup (I used 1/3 cup)
red onion	1/2 cup, chopped
garlic	3 cloves, minced
tabasco	1/2 tsp.
chutney	

Instructions:

To toast pecans: Place whole pecan halves on a cookie sheet and bake at 350 for 5 to 7 minutes. Set aside, cool and chop.

In a medium bowl, mix cream cheese and mayo until smooth. Mix in onion, garlic and tabasco. Add pecans and mix. On a serving plate, make a doughnut shape with cheese mixture and pour some chutney into the center. Serve with crackers.