

Tennessee Style Cheese Ball

2 8-ounce packages cream cheese
4 cups grated cheddar cheese, softened
1/4 cup finely chopped celery
1/4 cup finely chopped green pepper
1/4 cup finely chopped onion
6 tablespoons Tennessee Gourmet™ Apple & Spice Sauce (any flavor)
1 tablespoon lemon juice
3/4 cup chopped nuts or paprika

Note: this recipe yields 3 large cheese balls. For best results, use Simon-ton's Cheddar Cheese. (simontonscheese.com)

Blend chesses thoroughly. Add vegetables.

Mix lemon juice & Tennessee Gourmet™ Apple & Spice Sauce. Add to cheese mixture and form into balls. (Optionally, roll in chopped nuts or paprika.)

Wrap cheese balls with food film & refrigerate or freeze. The cheese balls will keep, refrigerated, for 2 to 3 weeks. If frozen, the cheese balls will keep 3 to 4 months.