

Dill Pickle Cheese Ball: The Creamy, Tangy Appetizer Everyone Will Love

Dill Pickle Cheese Ball: A Tangy Twist on a Classic Appetizer



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2 min

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INGREDIENTS

- 16 oz Cream Cheese, softened
- 4 Tbsp Sour Cream
- 1/2 Tsp Garlic Powder
- 1 Tsp Lemon Juice
- Salt and Pepper, to taste
- 1 Cup Shredded Cheddar Cheese
- 1 1/2 Cups Chopped Dill Pickles
- 2 Tbsp Fresh Chopped Dill
- 1/2 Cup Shredded Cheddar Cheese
- 1 Tbsp Fresh Chopped Dill
- 1 Tsp Lemon Zest

Ingredient Notes & Swaps:

Pickles: Use classic dill for a tangy punch, or spicy pickles if you're feeling bold.

Cheese: Sharp cheddar adds bite, but you can sub in Monterey Jack or even pepper jack for a twist.

Herbs: Fresh dill is best, but you can use 1 tsp dried dill in a pinch.

How to Make a Dill Pickle Cheese Ball:

1. Blend the Base:
2. Mix in the Flavor:
3. Shape and Chill:
4. Coat and Serve:

Tips for Success:

Use full-fat cream cheese for best flavor and texture.

Let it chill fully before coating to ensure a firm, easy-to-roll shape.

Double the recipe for larger crowds-this one goes fast!

Serving Suggestions:

Serve with butter crackers, pita chips, or pretzels

Pair with a veggie platter as a creamy, tangy dip

Enjoy alongside caramel apple nachos for a sweet-savory combo

Finish off with a sweet bite like no-bake Oreo cream pie

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DIRECTIONS

1. **Blend the Base:** In a mixing bowl, use a hand mixer to beat together cream cheese, sour cream, garlic powder, lemon juice, salt, and pepper for 1-2 minutes until smooth and fluffy.
2. **Mix in the Flavor:** Gently fold in shredded cheddar, chopped dill pickles, and fresh dill until evenly distributed.
3. **Shape and Chill:** Place two strips of plastic wrap in an X shape. Scoop the cheese mixture into the center, gather the wrap edges, and form into a tight ball. Refrigerate for at least 2 hours to firm up.
4. **Coat and Serve:** Mix coating ingredients on a plate: shredded cheddar, dill, and lemon zest. Unwrap the cheese ball and gently roll it over the topping to coat. Press lightly to help it stick.
5. **Place on a serving platter and serve with crackers, crostini, or veggie sticks.**
6. **Tips for Success:** Use full-fat cream cheese for best flavor and texture.
7. **Let it chill fully before coating to ensure a firm, easy-to-roll shape.**
8. **Double the recipe for larger crowds-this one goes fast!**
9. **Serving Suggestions:** Serve with butter crackers, pita chips, or pretzels
10. **Pair with a veggie platter as a creamy, tangy dip**
11. **Enjoy alongside caramel apple nachos for a sweet-savory combo**
12. **Finish off with a sweet bite like no-bake : Oreo cream pie**

13. More Recipes You'll Love: This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
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18. Final Thoughts: The Dill Pickle Cheese Ball is everything you want in an appetizer: quick to make, packed with personality, and downright delicious. It's a party must-have that delivers creamy texture, bright flavor, and a bit of tangy pickle magic in every bite.
19. Give it a try, tag @chefmaniac with your creations, and subscribe for more crowd-pleasing bites that bring people together. ???

SWAPS & NOTES

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TIPS FOR SUCCESS

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