

Make-Ahead Dried Beef Cheese Ball - Perfect for Holidays and Game Day

Dried Beef Cheese Ball - The Savory Star of Your Snack Table



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INGREDIENTS

2 blocks (16 oz) cream cheese, softened
1 tbsp Worcestershire sauce
½ tsp black pepper
... tsp garlic powder
... tsp onion powder
1 jar (4.5 oz) dried beef, finely chopped
4 green onions, sliced (green parts only)
1½ cups shredded sharp cheddar cheese (divided)
Salt, to taste

DIRECTIONS

1. Step 1: Mix the Cheese Base: In a large bowl, mix cream cheese, Worcestershire sauce, pepper, garlic powder, and onion powder using an electric hand mixer until smooth and creamy.
2. Step 2: Fold in Fillings: Add ¾ of the chopped dried beef, ¾ of the green onions, and ¾ of the cheddar cheese.
3. Gently fold everything in until fully combined. Taste and add salt if needed.
4. Step 3: Shape and Chill: Lay 3 overlapping sheets of plastic wrap on your work surface.
5. Spoon the cheese mixture into the center, fold the wrap up and around it, and shape into a ball.
6. Chill for at least 2 hours or overnight for best flavor.
7. Step 4: Coat and Serve: Mix the remaining dried beef, green onions, and cheddar on a large plate.
8. Unwrap the cheese ball and roll it in the topping mix, pressing gently to adhere.
9. Serve immediately with crackers, pretzels, or veggie sticks.

SWAPS & NOTES

& Swaps Dried beef : Often found in jars near canned meats.
For a less salty version, rinse and pat dry before chopping.

Cheddar : Sharp is best for flavor, but you can mix in Monterey Jack or smoked cheese for variety.

Cream cheese : Full-fat makes it rich and holds the shape best.

TIPS FOR SUCCESS

Chill well before shaping-this helps the cheese firm up and hold its shape.

Use a damp hand or glove when forming the ball to avoid sticking.

Make two smaller cheese balls if serving a larger crowd or want one for backup.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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