

## Heavenly Pineapple Cheeseball: Your New Favorite Sweet & Savory Appetizer

### Heavenly Pineapple Cheeseball



**TIME**  
**1-2 min**

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**ChefManiac**

#### INGREDIENTS

16 ounces cream cheese, softened (two 8-ounce packages, full-fat brick style recommended)

1 (8 ounce) can crushed pineapple, thoroughly drained

1/2 cup chopped pecans, plus more for coating

1/4 cup finely diced red bell pepper (optional, for color and subtle crunch)

1 tablespoon dried minced onion (or 1/4 cup finely diced fresh green onion)

1/2 teaspoon garlic powder

1/4 teaspoon salt (or to taste)

1/8 teaspoon black pepper (or to taste)

Optional: A pinch of red pepper flakes for a subtle kick

Assorted crackers (Ritz crackers or butter crackers work wonderfully) or pretzel thins

#### DIRECTIONS

1. Let's get this heavenly cheeseball assembled and chilling!
2. Prepare : Pineapple: Open the can of crushed pineapple and place it in a fine-mesh colander. Press out as much liquid as possible using the back of a spoon or a rubber spatula. You want the pineapple to be as dry as possible.
3. Combine : Cheeseball Base: In a large mixing bowl, add the softened cream cheese. Use an electric mixer or a sturdy spoon to beat until it's very smooth and creamy, about 1-2 minutes.
4. Add : Flavorings & Mix-ins: Add the thoroughly drained crushed pineapple, 1/2 cup of the chopped pecans, finely diced red bell pepper (if using), dried minced onion, garlic powder, salt, black pepper, and optional red pepper flakes to the cream cheese.
5. Mix : Well: Beat or mix all the ingredients together until they are well blended and thoroughly combined. Scrape down the sides of the bowl as needed.
6. Form : Cheeseball: Using a rubber spatula, transfer the mixture onto a large piece of plastic wrap. Gather the plastic wrap around the mixture and use your hands to shape it into a neat ball.
7. Chill : Mixture (Crucial!): Tightly wrap the cheeseball in plastic wrap and refrigerate for at least 4 hours, or preferably overnight, until it is very firm. This chilling step is absolutely crucial for the cheeseball to hold its shape and for the flavors to meld.
8. Coat : Cheeseball: Just before serving, unwrap the chilled cheeseball. Place the remaining chopped pecans

(or additional toasted pecans) in a shallow dish or plate. Roll the cheeseball in the chopped pecans, pressing gently to ensure it's evenly coated on all sides.

9. **Serve:** Transfer the coated cheeseball to a serving platter. Serve immediately with assorted crackers or pretzel thins.

## SWAPS & NOTES

**Cream Cheese:** Using full-fat brick-style cream cheese is essential for the best firm texture and rich flavor.

Make sure it's very well softened to room temperature for easy blending and to avoid lumps.

**Crushed Pineapple:** This is a crucial ingredient!

It is absolutely vital to thoroughly drain the crushed pineapple .

## TIPS FOR SUCCESS

**Drain Pineapple Thoroughly:** This cannot be overemphasized.

Excess moisture is the enemy of a firm, well-textured cheeseball.

Press, press, press that liquid out!

Softened Cream Cheese: This ensures your cheeseball base is smooth and easy to mix, preventing lumps.

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

Original recipe: <https://chefmaniac.com/heavenly-pineapple-cheeseball-your-new-favorite-sweet-savory-appetizer/>