

Dill Pickle Cheese Ball Recipe That Will Be the Hit of Every Party

1 cup shredded cheddar cheese



TIME

10 to 15 min

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INGREDIENTS

For the Cheese Ball Base:

8 oz cream cheese, softened

1 cup shredded cheddar cheese

1/2 cup finely chopped dill pickles

2 tablespoons fresh dill, chopped, or 1 teaspoon dried dill

1 teaspoon garlic powder

1/2 teaspoon onion powder

Salt and black pepper, to taste

4 slices cooked bacon, crumbled (optional)

For the Coating:

1/4 cup shredded cheddar cheese

1/4 cup finely chopped dill pickles

1 tablespoon fresh dill, chopped

DIRECTIONS

1. Make the cheese ball base: In a large mixing bowl, combine the softened cream cheese, shredded cheddar cheese, chopped dill pickles, fresh dill, garlic powder, onion powder, salt, and black pepper. Mix until everything is evenly blended. If using bacon, fold it in at this stage.
2. Shape and chill: Scoop the mixture onto a large piece of plastic wrap. Gather the wrap around the cheese mixture and shape it into a ball. Refrigerate for at least 1 hour so it firms up and becomes easier to coat and serve.
3. Prepare the coating: In a shallow dish, combine the shredded cheddar cheese, finely chopped dill pickles, and fresh dill.
4. Coat the cheese ball: Once chilled, unwrap the cheese ball and gently roll it in the coating mixture until the outside is fully covered.
5. Serve: Transfer to a serving plate and serve with crackers, pretzels, toast rounds, or fresh vegetables.

SWAPS & NOTES

Sharp cheddar works especially well here because it stands up nicely to the tanginess of the pickles, but you can also use white cheddar, Colby Jack, or even a little Monterey Jack for a milder flavor.

Fresh dill gives the cheese ball the brightest flavor, though dried dill works in a pinch.

If your pickles are especially juicy, pat them dry slightly before mixing them in so the cheese ball keeps its shape more easily.

The bacon is optional, but it adds a smoky, salty depth that pairs beautifully with the creamy base.

TIPS FOR SUCCESS

Start with properly softened cream cheese.

This makes mixing much easier and helps all the ingredients distribute evenly without overworking the mixture.

Chop the pickles finely so you get pickle flavor in every bite without large watery chunks affecting the texture.

If the mixture seems a little soft after mixing, let it chill longer before coating.

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