

Jalapeño Popper Cheese Ball Is the Easy Party Appetizer Everyone Devours

Jalapeño Popper Cheese Ball



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15 min

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INGREDIENTS

- 16 ounces cream cheese, softened
- 1 1/2 cups shredded sharp cheddar cheese
- 4 slices bacon, cooked and crumbled
- 2 to 3 jalapeños, seeded and finely diced
- 2 green onions, thinly sliced
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1/2 cup chopped pecans or extra bacon and cheddar, for coating

DIRECTIONS

1. In a large mixing bowl, combine the softened cream cheese, shredded cheddar, crumbled bacon, diced jalapeños, green onions, garlic powder, onion powder, and black pepper.
2. Mix until everything is evenly combined and the texture is smooth and spreadable.
3. Scoop the mixture onto a sheet of plastic wrap and shape it into a ball. Wrap tightly.
4. Refrigerate for at least 1 hour, or until firm enough to hold its shape.
5. Spread the chopped pecans, extra bacon, or cheddar coating on a plate.
6. Unwrap the chilled cheese ball and roll it gently in the coating until fully covered.
7. Transfer to a serving plate and serve with crackers, pretzels, pita chips, or vegetable sticks.

SWAPS & NOTES

If you like a lot of heat, leave some of the seeds in the jalapeños or add an extra pepper.

For a milder version, use fewer jalapeños or swap in diced mild green chiles.

The cheese ball will still have that classic savory flavor without as much kick.

Sharp cheddar gives the best flavor contrast to the cream cheese, but pepper jack works beautifully if you want more spice.

TIPS FOR SUCCESS

Make sure the cream cheese is fully softened before mixing.

This gives you the smoothest texture and makes it much easier to combine everything evenly without lumps.

Dice the jalapeños finely so you get a little heat in every bite rather than large spicy chunks.

Wearing gloves while handling peppers is a smart move, especially if you are making a spicier batch.

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