

Recipe for: Fig & Blue Cheese Ball

Cherubs!! You must know... I HATE BLUE CHEESE! It is the BANE of my existence. However, this cheese ball is not only delicious, it's OH SO EASY!



INGREDIENTS:

2 Blocks of Cream Cheese, softened
1 Small Container Blue Cheese
2 Tbs. Fig Preserves (or to taste)
Candied Pecans

Candied Pecans:

1 Bag Chopped Pecans
1/2 Stick Butter
1/3 Cup Brown Sugar
2 Dashes of Whiskey

METHOD:

Candied Pecans:

Bring butter & brown sugar to a boil. Remove from heat and add whiskey & pecans. Spread on baking sheet and chill. Crumble when ready to use.

Cheeseball:

Pulse cream cheese and blue cheese in a food processor until smooth. Add Fig preserves and blend again. Add more preserves to taste.

Form mixture into a log (or ball) and roll in candied pecans. Serve with crackers.