

## Betty's Green Onion and Bacon Cheese Ball



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In this video, Betty demonstrates how to make a Green Onion and Bacon Cheese Ball. Green onion and bacon make a good taste combination; however, if you would like to change it up, you could substitute 1 cup finely shredded Cheddar cheese in place of the bacon and have a Green Onion and Cheddar Cheese Ball. Either is great during the holiday season!

### Ingredients:

8 ounces Neufchatel cheese (or cream cheese)  
1 tablespoon Worcestershire sauce  
4 slices of crisp bacon, crumbled  
tops (green parts) of 2 or more green onions, sliced

In a medium-sized bowl, place 8 ounces softened Neufchatel cheese, 1 tablespoon Worcestershire sauce, 4 slices of crumbled crisp bacon, and tops of 2 or more green onions, sliced. Blend together with fork. Chill until the cheese will hold its shape. Form into a ball for serving with crackers, bread or vegetables. (You may cover the cheese ball with plastic wrap and store it in the refrigerator for up to 2 days before serving.) Yummy! --Betty :)