

Betty's Chicken Chutney Cheese Ball



Uploaded on 13 Jan 2011

In this video, Betty demonstrates how to make a Chicken Chutney Cheese Ball. This cheese ball is composed of cream cheese, cooked chicken, chopped pecans, mayonnaise, chutney, and curry powder. These flavors combine to make a luscious cheese ball that is a little out of the ordinary!

Ingredients:

8-oz. cream cheese
1 cup chopped cooked chicken
½ cup chopped pecans
¼ cup mayonnaise
2 tablespoons chutney
1 tablespoon curry powder

In a medium-sized mixing bowl, combine 8-oz. cream cheese, 1 cup chopped cooked chicken, ½ cup chopped pecans, ¼ cup mayonnaise, 2 tablespoons chutney, and 1 tablespoon curry powder. Stir well. Cover with plastic wrap and refrigerate for at least 30 minutes. Form into a ball and place on a serving dish. (You may roll in extra chopped pecans, if you choose.) Serve with assorted crackers. This is a wholesome appetizer/snack that I think you will enjoy. It is a great cheese ball to serve at a party, and with the Super Bowl and other sporting events coming up, a lot of you are looking for new snacks that are hearty and healthy. I think you will really like this one! --Betty ☐