

Cheese Ball

15 Ratings

16 Comments



Kitchen Tested



Prep
20 MIN

Total
10 HR **50** MIN

Servings
16

Enjoy crackers with these cheese balls for a tasty appetizer.

By Betty Crocker Kitchens

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Savings on 1 ingredient(s)

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Ingredients

2 packages (8 oz each) cream cheese

3/4 cup crumbled blue, Gorgonzola or feta cheese (4 oz)

1 cup shredded sharp Cheddar cheese (4 oz)

1 small onion, finely chopped (1/4 cup)

1 tablespoon Worcestershire sauce

1/2 cup chopped fresh parsley

Assorted crackers, if desired [SAVE \\$](#)

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Steps

Prevent your screen from going dark while you cook.

- 1** Place cheeses in medium bowl; let stand at room temperature about 30 minutes or until softened. Beat onion and Worcestershire sauce into cheeses with electric mixer on low speed until mixed. Beat on medium speed 1 to 2 minutes, scraping bowl frequently, until fluffy. Cover and refrigerate at least 8 hours until firm enough to shape into a ball.
- 2** Shape cheese mixture into 1 large ball. Roll in parsley; place on serving plate. Cover and refrigerate about 2 hours or until firm. Serve with crackers.