

Parmesan Cheese Ball

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Ingredients

2/3 cup grated Parmesan cheese
2/3 cup finely chopped nuts
1 small onion, finely chopped (1/4 cup)
1 tablespoon milk
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
2 packages (8 ounces each) cream cheese, softened
Coarsely chopped nuts

Directions

Stir together all ingredients except coarsely chopped nuts until well blended. Shape into ball; roll in coarsely chopped nuts.

Wrap cheese ball in plastic wrap and refrigerate at least 8 hours but no longer than 48 hours. Let stand at room temperature 30 minutes before serving.