



A Country Path

Uncle Bruce's Famous Cheese Ball an Archibald family favourite!

Ingredients:

- 1 small yellow onion
- 1 large garlic clove
- 1 Tbsp sour cream
- 1 Tbsp Mayo
- 1 tsp Worcestershire
- 1 celery stalk

Blend in food processor until a uniform "slurry". Then add pickled jalapeno slices – hot. Start with 2 Tbsp. Finally, add: 400g of grated old cheddar cheese. Mixture needs to become stiff. So, you may need to add up to 500g of grated cheese. At this point, you could add more jalapeno slices if you desire more heat. But do it in moderation! Line a small bowl with wax paper. Shape cheese into a ball & place into the bowl. Refrigerate for 2 to 8 hours – the longer the better. Optional: Before serving, roll cheese ball in finely ground walnuts or pecans. Serve with corn chips, veggie slices, crackers... & our newest cider - Strawberry Lime - would be a perfect match. Cheers!