Tailgating Spicy Taco Cheese Ball

Description

It's fire hot and it's right up a man's alley for tailgating and parties. Best served with tortilla chips. Can store nicely for a week before serving."



Summary

Yield: 12
Prep Time: 2 hours
Category: Appetizers
Cuisine: Mexican
Tags: Football

Ingredients

- 3/4 cup dried parsley
- 4 cup shredded Mexican cheese blend
- 8 oz cream cheese softened
- 1/4 cup mayonaise
- 1 pack McCormicks Hot Taco seasoning mix
- 1/4 cup pickled jalapeno peppers chopped

Instructions

Sprinkle parsley in a shallow baking dish. Set aside.

Mix Mexican cheese blend, cream cheese, mayonnaise, taco seasoning, and jalapeno peppers in a large bowl until well blended.

Divide the mixture into 3 portions, and roll each portion into a ball.

Roll each ball in the parsley until completely covered.

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Wrap individually with plastic wrap, and refrigerate for at least 2 hours, or overnight.

Notes

Can wrap one ball in cilantro.

Go easy on the dried parsley!!