



Cheese Ball made with any of [Rustlin' Rob's Dip Mixes](#)

Heat Level: Varies on what dip you use

INGREDIENTS:

- 1 Pkg of any [Rustlin' Rob's Dip Mixes](#)
- 16 Oz. Cream Cheese, softened
- 1 5 Oz. Container Spreadable Cheddar Cheese
- Nuts for rolling (we use Pecans)
- Plastic Wrap

DIRECTIONS:

Make sure all ingredients are room temperature. (Or cut cold cream cheese into chunks and microwave for 40 seconds)

Add cream cheese, spreadable cheddar, and dip mix into mixing bowl.

Blend well, using hand mixer.

Take plastic wrap and lay out on flat surface. Make sure it is long enough to fit all the way around the cheese ball.

Scrape the mixture onto the middle of the plastic wrap you have layed out. Wrap it around the mixture, and make sure it is all covered. Then, take the wrapped contents and form into a ball.

Put into refrigerator for 2-4 hours or until firm, for a faster process put it in the freezer for 45 minutes to 1 hour.

Pour nuts into flat container (big enough to roll the cheese ball around in).

Take ball out of refrigerator, take off the plastic wrap, and roll into nuts until completely covered.

Serve with your favorite cracker.

Note: You can also roll the cheese ball in crushed nacho cheese Doritos, sesame seeds, minced parsley, etc.