
Jalapeno Popper Cheese Football

8 portions

16 oz cream cheese softened
8 oz grated/shredded sharp cheddar cheese
1/4-1/3 cup chopped green onion divided
1/2 cup diced pickled jalapeños extra as desired
1/2 tsp garlic powder
Pinch of salt
3 slices of bacon
1/3 cup bread crumbs
2-3 TBSP fresh parsley
2-3 fresh jalapeños (approx. 1/4 cup finely chopped)
1 slice mozzarella or white cheddar cheese

- ➊ In a medium bowl, combine softened cream cheese, cheddar, pickled jalapeño, garlic powder, salt and around 2-3 TBSP chopped green onion.
- ➋ Using a hand mixer or a fork and some elbow grease, mix well.
- ➌ Use a silicone spatula to scoop out the cheese mixture and shape into a ball with your hands.
- ➍ Place on a sheet of parchment paper or a cutting board and flatten the top of the ball, pinching and shaping it into a football.
- ➎ If cheese ball is too soft, cover with plastic and pop it in the fridge for 15-60 min.
- ➏ While your cheese ball chills, chop the bacon into pieces and cook until crispy in a hot pan or skillet.
- ➐ Remove bacon from pan and wipe clean, leaving a teeny bit of the bacon grease behind. Add your panko and lightly toast it, stirring frequently for about a minute or two until golden.
- ➑ Remove the seeds, veins, and stem from your jalapeño and finely chop/mince.
- ➒ Sprinkle/cover your cheese ball with panko, the remaining green onion, parsley, fresh jalapeño, and bacon and press firmly into the cheeseball to coat.
- ➓ For the laces, snag a slice of mozzarella cheese and use a sharp knife to cut it into thin slices. Cut one long slice for the center of the football and smaller slices for the laces.
- ➔ Place the long slice horizontally along the center of the football, then arrange the small slices horizontally on top.
- ➕ Add all your favorite dippers and dig in!