Cheese Ball

Ingredients

- 8 oz Cream Cheese (softened)
- 2 T Parmesan (grated)
- 2 T Mayonnaise
- 2 Green Onions (chopped)
- 1/4 c Red Bell Pepper (chopped)
- 1/4 c Green Bell Pepper (chopped)
- 2 Bacon Slices (chopped)

Instructions

1.In a small pan, cook bacon until soft and slightly crisp then let drain on paper towel lined plate. Set aside.

2.Beat cream cheese until smooth, and then mix in parmesan, mayonnaise, green onions, red and green bell pepper and bacon.

3.Use a spatula and your hands to form the mixture into a ball. Be sure to spray your hands with non-stick cooking spray to prevent the cheese from sticking. Wrap the cheeseball in plastic wrap and refrigerate for at least 1 hour before serving. 4.Serve cheese ball with Ritz crackers.