

# 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."

## 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.



## Summary

**Yield:** 12

**Prep Time:** 2 hours

**Category:** Appetizers

**Cuisine:** Mexican

**Tags:** Football

## Tailgating Spicy Taco Cheese Ball

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!!