



# JALAPENO CHEESE BALLS

*This is a fabulous appetizer or snack –these balls disappear fast at a party since they compliment both beer and wine. Additionally the balls can be made ahead and frozen until needed.*

## Ingredients

½ cup unsalted butter at room temperature

1 cup unbleached white flour

2 cups grated **Caprikorn Farms  
Goat Jalapeno Cheddar Cheese**

48 pimento stuffed olives,  
(rinsed and drained)

## Directions

Cut butter into flour until mixture resembles small peas. Add cheese and mix thoroughly.

Wrap one teaspoon of cheese mixture around each olive, forming a ball and completely covering the olive.

Arrange cheese balls on baking sheet and freeze until firm. Transfer to a plastic bag and keep frozen until baking time.

Bake 15 to 18 minutes in preheated 425° oven until lightly browned. Serve hot.

**For more recipes go to [www.kidslovegoatmilk.com](http://www.kidslovegoatmilk.com),**  
*Compliments of Caprikorn Farms LLC*