

# Goat Cheese Balls w/Pecans & Bacon



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From: [www.thekitchn.com](http://www.thekitchn.com)

Makes about 20

6 bacon slices

4oz goat cheese

4oz cream cheese

2T basil, chopped

cracked black pepper

1/4c pecans

apple slices, to serve

Cut each piece of bacon in half. Place the bacon in a large skillet without overlapping the slices, and turn the heat on low. Cook on low for about 15 minutes, turning frequently, until the bacon is quite crispy. Remove to a paper towel-lined plate to drain. Pat the slices to remove excess grease.

While the bacon is cooking, process the goat cheese, cream cheese, 1T basil, and a few turns of cracked black pepper in the food processor. Process until creamy and well-mixed, then form small balls, about the size of the tip of your thumb. Insert lollipop sticks. Put in the freezer for 20 minutes to firm up a little more. (Don't let them freeze all the way; just help them firm up. You can also place them in the refrigerator for a longer period of time.)

Clean out the food processor. Crumble in the cooled bacon, the remaining 1T basil, and the pecans. Process until very fine and crumbly; it should be as fine as your food processor will make it.

Take the cheese balls out of the freezer and roll them in the bacon mixture, pressing it in with your fingers if it doesn't immediately stick.

Place the balls in a container on their sides and refrigerate until serving. Serve on full rounds of sliced apple.

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**Debbie Spangler ~ Certified Personal Chef**

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