

# GAME DAY PEPPERONI PIZZA CHEESE BALL

F EASY

Last Modified: 01/10/2016

PREP: 12 To 48 Hrs  
COOK: N/A

APPETIZER

MAKES 30+ SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	5 Oz Bags	Mini Pepperoni Slices	Divided
16	Oz	Cream Cheese (Philadelphia)	Room Temp
8	Oz	Mozzarella Cheese	Fine Shred
1/2	Cup	Parmesan Cheese	Shredded
1	Tsp	Italian Seasoning	
4	Tbsp	Pizza Sauce (Classico Traditional)	
4	Stalks	Green Onions (Whites & Greens)	Fine Chop
12	Oz Pkg	Thin Sliced Bacon (Fine Diced)	Cooked
1	4 Oz Jar	Diced Pimentos (Very Finely Diced)	Drained
1	Slice	White Cheddar Cheese (Any U Like)	1/4" Strips

## PREPARATION

<b>FACTOID</b>	Delicious, quick and easy! This Football will be GONE. If its not for a football based party, make it round & without the White Cheese Laces. (VERY THIN Basketball, Volleyball, Soccerball, Baseball Markings - etc.)
<b>TOOLS</b>	1) Small Round Mixing Bowl 2) Large Stainless Steel Skillet
<b>PREP</b>	<b>DISH</b> 1) Cut the Bacon into 1/4" Lardons & set them aside. 2) Finely Shred The Mozzarella Cheese and set it aside. 3) Grate the Parmesan Cheese and mix it into the Mozzarella. 4) Chop the Green Onions and set them aside. 5) Finely chop 1 bag of Pepperoni Slices and set them aside. 6) Leave the other bag of Pepperoni Slices whole & bring them to room temperature. 7) If the Pimentos are too big, further dice them on a cutting board & pat dry.
<b>1</b>	In a large stainless steel frying pan over medium heat, fry the Bacon lardons until barely done (soft - NOT crisp). Drain, pat dry, let cool & finely chop.
<b>2</b>	Beat the Cream Cheese until light and fluffy. Beat in the Italian Seasoning, Mozzarella Cheese, and Parmesan Cheese. Thoroughly mix in the Chopped Pepperoni, Green Onions, Bacon, Pizza Sauce and Pimientos until it becomes an even color.
<b>3</b>	Line a small mixing bowl with plastic wrap. Spoon The Cheese mixture into the bowl, pressing so that it takes on the shape of the bowl. Twist the ends of the plastic wrap to wrap up the Cheese Ball firmly. Transfer the wrapped Cheese Ball to a cutting board and using your hands, shape it into a flat bottomed football or basketball or whatever.
<b>4</b>	Refrigerate the shaped & wrapped Cheese Ball for at least 2 hours and up to 48 hours.
<b>5</b>	Remove the Cheese Ball from the refrigerator and cover it completely with the whole Pepperoni Slices, pressing gently to adhere them in the Cheese (NO open spaces).
<b>6</b>	Cut the White Cheese Slice into 1/4" wide strips. Arrange the strips on top of the Cheese Ball to form the football laces.
<b>SERVE</b>	Serve while cold with a mixture of crackers along with a cheese knife for cutting.