



Everything But The Bagel Cheeseball



Ingredients:

- 8 oz cream cheese
- 1/2 cup sour cream
- 1 cup finely shredded sharp cheddar cheese
- 1 tsp dried chives
- 1 Tbsp bacon bits
- 1/4 cup everything bagel seasoning
- bagel chips or crackers (*for serving*)

Instructions:

1. In a bowl, mix cream cheese, sour cream, shredded cheese, chives, and bacon bits.
2. Form mixture into a ball. Wrap with plastic wrap and chill for one hour.
3. Remove the plastic wrap and roll the cheeseball into everything bagel seasoning. Sprinkle additional seasoning over the top and on the sides.
4. Serve with bagel chips or crackers.

History & Fun Facts:

- Cream cheese was first made in France, but it was not as soft as the cream cheese we know today.
- Now, cream cheese can be found plain, or in both fruity and savory flavors.
- Cream cheese is very versatile and can be used in all kinds of recipes, including baked goods, frostings, dips, sauces, and more!

Sourced from: <https://delishably.com/dairy/History-of-Cream-Cheese-and-the-Philadelphia-Cream-Cheese-Story>

Recipe Adapted from: inspiredbycharm.com/everything-bagel-cheeseball-and-sun-dried-tomato-cheeseball/

