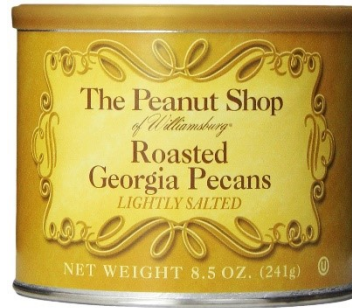


CHEESE BALL BITES



- 12 oz. cream cheese, softened
 - 1 c. shredded Cheddar
 - 1 tsp. garlic powder
 - 1 tsp. paprika
 - kosher salt
 - Freshly ground black pepper
 - 8 slices bacon, cooked and finely chopped
 - 1/3 c. finely chopped fresh chives
 - 1/3 c. finely chopped Peanut Shop Pecans
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- 18 pretzels sticks

- Mix together cream cheese, cheddar, garlic powder, and paprika and season with salt and pepper. Form into 18 small balls and refrigerate until firm, 1 hour.
- In a shallow bowl or on a plate, stir together cooked bacon, chives, and pecans.
- Roll balls in bacon-chive-pecan mixture and insert a pretzel stick in each ball.
- Serve. (If not serving right away, loosely cover with plastic wrap and return to fridge. Let sit at room temperature 15 minutes before serving.)