**Jalapeno Havarti, Date and Candied Pecan Cheese Ball**

Recipe from Paula Ann Mancini

**INGREDIENTS**

* 1 ½ cup pecans
* 2 TBSP agave nectar or maple syrup
* 1/8 tsp sea salt
* 7 oz package of jalapeno Havarti cheese
* 8 oz cream cheese
* 1/2 – 1 tsp garlic powder
* ½ tsp sea salt
* ½ cup chopped Medjool dates
* 1 jalapeño seeded, and chopped

**INSTRUCTIONS**

1. Heat oven to 350F and line a baking sheet with parchment paper.
2. Combine the pecans with the agave nectar and sprinkle with sea salt. Pour onto prepared backing sheet and toast for 8 minutes. Remove from the oven and set aside until completely cooled.
3. Cut the Jalapeno Havarti cheese into cubes. Place in food processor along with the cream cheese, garlic powder, and salt. Pulse for a few second. Push the ingredients down and pulse again until combined and mostly smooth. Set aside.
4. In a skillet add the chopped jalapeno and lightly spray with vegetable spray. Cook over medium heat until the jalapenos are tender, about 5 minutes.
5. Add ¼ cup of candied pecans, chopped dates, and the cooked jalapeno to the cream cheese mixture and pulse again for only a few seconds, leaving some bits and pieces of jalapeño throughout the cheese ball.
6. Form into a ball and cover with plastic wrap and refrigerate for about twenty minutes.
7. In the meantime, chop the remaining candied pecans.
8. When the cheese ball has firmed up, roll it around in the chopped candied pecans until mostly covered.
9. Place on a plate and serve immediately or refrigerate until it’s time to share with everyone.