

Ferraro's Cucina

Goat Cheese, Basil & Onion Cheese Ball

Ingredients

CARAMELIZED ONIONS:

- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 large Vidalia onions, peeled and thinly sliced
- 1/2 teaspoon salt

CHEESE BALL:

- 8 ounces goat cheese, softened
- 4 ounces cream cheese, softened
- 2 1/2 tablespoons minced basil
- salt and pepper
- 1/3 cup minced basil

Preparation

- TO MAKE THE CARAMELIZED ONIONS:
 - Place oil and butter in a 12-inch skillet and heat over medium-low heat. Place onions in skillet and stir to coat. Cook for 20 minutes, stirring occasionally. Add salt, stir, and cook for another 40 minutes or until golden brown, stirring occasionally. Allow to cool and coarsely chop. Set aside or refrigerate until ready to use.
- TO MAKE THE CHEESE BALL:
 - Place goat cheese and cream cheese in a small bowl and mix until thoroughly incorporated. Stir in 2 1/2 tablespoons of basil and caramelized onions. Season to taste with salt and pepper. Refrigerate for at least 30 minutes.
 - Remove cheese mixture from refrigerator and scoop onto a piece of plastic wrap. Mold into a sphere and cover tightly with plastic wrap. Refrigerate for at least 4 hours.
 - Remove plastic wrap from cheese ball and roll ball in remaining 1/3 cup minced basil. Serve immediately.

