

## Cheese Appetizer tree

3 packages (8 ounces) cream cheese

1 jar (5 ounces) bacon-flavored process cheese spread

1 1/2 teaspoons prepared horseradish

1 teaspoon worchestershire

1/4 teaspoon each: dry mustard, and celery salt

1/2 small clove garlic, mashed (optional)

Beat together the cream cheese and bacon flavored cheese spread with an electric mixer till smooth and creamy. Blend in all remaining ingredients. Spread over a styrofoam cone which has been covered with plastic wrap.

Decorate the tree with shrimp and sliced, stuffed green olives in the shape of garland.

Chill well before serving. If you are going to keep it refrigerated for several hours or overnight, wrap the thoroughly chilled tree loosely with a clean towel or plastic film.

Cheese mixture may be frozen, but needs to be beaten till smooth again before spreading.