



## Cheese-Stuffed Salami Cones

total time: 15 min | servings: 24 | \$0.85 per serving\*

### INGREDIENTS

- 1 package (12 oz.) Bar-S Cotto Salami, casing removed
- 1 package (8 oz.) cream cheese, softened
- 2 to 3 teaspoons cream or milk
- Dried parsley or basil, if desired
- Sliced pimiento-stuffed olives, if desired

### GET COOKING

1. In a medium bowl, beat cream cheese and cream with a spoon or mixer until fluffy. Place cream cheese in a 1-quart, heavy-duty resealable bag, pushing cheese to the bottom end. Cut the end tip of bag.
2. Cut each slice of salami in half. For each appetizer, form one salami half into a cone shape, about 1 ¼ inches wide at the top, secure with toothpick.
3. Squeeze cheese from tip of bag into cone. Sprinkle with parsley or add an olive slice into cheese. Place on a serving tray. Repeat with remaining salami and cheese.

**Makes 24 appetizers**