



Christmas Tree Cheese Spread

Makes 10 to 12 servings

Prep: 20 minutes, Chill: 2 hours

- 4 (8-ounce) packages cream cheese, softened**
- $\frac{3}{4}$ cup shredded sharp Cheddar cheese**
- 6 tablespoons *Daisy*[®] Sour Cream**
- 1 (2.8-ounce) bottle real bacon pieces**
- $\frac{1}{2}$ teaspoon garlic salt**
- 1 medium-size yellow bell pepper**
- 1 cup chopped fresh parsley**
- 3 tablespoons chopped red bell pepper**
- Assorted crackers**

1. In the bowl of a heavy-duty stand mixer, combine cheeses, sour cream, bacon, and garlic salt. Beat at medium speed until well blended, stopping to scrape bowl occasionally. Cover surface of mixture with plastic wrap, and chill for at least 2 hours, or until firm.

2. Cut off top and bottom of yellow bell pepper; remove and discard seeds and membranes. Cut bell pepper in half lengthwise. Gently press halves with palm of hand. Using a 1-inch star cookie cutter and a $\frac{1}{2}$ -inch star cookie cutter, cut 1 large star and 12 small stars.

3. On a serving plate, place chilled cheese mixture. Using a metal spatula, form into a Christmas tree shape. Gently press parsley around tree, starting at bottom of tree. Gently press red bell pepper pieces into mixture. Attach the large star to top of tree; arrange small yellow stars around base of tree. Serve with crackers.