

# Black Olive Penguins

Source: Foodie with Family

## Ingredients:

- 1 can (about 16) colossal pitted black olives, drained
- 16 small pitted black olives, drained
- 4 ounces Cream Cheese
- 16 thin slices of the fat end of a peeled carrot
- 16 toothpicks
- 8 green onions, long green sections only (optional)

## Directions:

1. Cut a small triangular wedge out of each carrot slice. Do not discard.
2. Use a skewer or toothpick to push the narrow end of a carrot triangle through the wide hole of each small olive until it pokes out the narrow pitted hole.
3. Make a lengthwise slice halfway into each colossal olive. Gently hold the olive open and push as much cream cheese into the opening as you can, filling the olive. Use your fingers or a paper towel to tidy up along the edges of the opening.
4. Place a filled olive, large hole side down on a carrot round, lining up the white of the cream cheese with the wedge cut from the carrot round. Use a toothpick pushed down through the center to hold the "chest" of the penguin to the feet.
5. Push one head, "beak" side lined up with the "chest" and "feet" down onto the toothpicks.
6. Tie a small piece of green onion around the "neck" as a scarf.



## Notes:

- Softened cream cheese or Neufchatel will also work and may be easier to fill into the olives. A small plastic bag with the corner cut out can also be used as a pastry bag to fill the olives.