

## **Cream Cheese Oyster Roll**

The flavour of this appetizer improves if it is made 6-8 hours in advance.

8 ounces cream cheese  
1 to 1 ½ tablespoons mayonnaise (Miracle Whip is fine)  
½ to 1 teaspoon Worcestershire sauce  
½ teaspoon garlic powder  
½ teaspoon onion salt  
1 can smoked oysters, drained  
¼ cup parsley  
¼ cup walnuts, finely chopped

Blend mayonnaise with cream cheese. Mix in Worcestershire sauce, garlic powder, and onion salt. Spread on oiled wax paper, in a rectangle ½ inch thick. Refrigerate for ~2 hours. Mash oysters with a fork and spread them over the cheese, keeping ¼ inch away from edges. Roll as a jellyroll and chill. Coat outside of roll with parsley and nuts. Refrigerate until ready to use. Serve with crackers.