

Pepperoni Roll-Up Sticks

- 1 (8-oz.) can Pillsbury Refrigerated Crescent Dinner Rolls
- 2 tablespoons margarine or butter, melted
- 1 teaspoon dried oregano leaves
- 1/2 teaspoon pepper
- 1 (3 1/2-oz.) pkg. pepperoni slices
- 1 egg
- 1 teaspoon milk
- Sesame seed

Heat oven to 350°F. Separate dough into 4 rectangles; firmly press perforations to seal. On ungreased cookie sheet, press or roll each into a 4x8-inch rectangle. Brush each rectangle with melted margarine; sprinkle with oregano and pepper. Place 10 pepperoni slices on each rectangle. Cut dough in half crosswise. Roll up, starting at longest side. In small bowl, combine egg and milk; blend well. Brush over tops of rectangles; sprinkle with sesame seed.

Bake at 350°F. for 15 to 20 minutes or until golden brown. Store in refrigerator.
8 appetizers.

NUTRITION INFORMATION PER SERVING:

SERVING SIZE: 1 Appetizer

Calories	200	Calories from Fat	140
% DAILY VALUE			
Total Fat	15 g		23%
Saturated	4 g		20%
Cholesterol	35 mg		12%
Sodium	510 mg		21%
Total Carbohydrate	12 g		4%
Dietary Fiber	0 g		0%
Sugars	2 g		
Protein	5 g		
Vitamin A	4%	Calcium	0%
Vitamin C	0%	Iron	6%

DIETARY EXCHANGES: 1 Starch, 1/2 High-Fat Meat, 2 Fat

Here's a tasty alternative to the ever-popular vegetable pizza. This recipe is similar to a layered dip but uses crescent rolls as a crust.

Mexican Snack Squares

(pictured on right and cover)

- 2 (8-oz.) cans Pillsbury Refrigerated Crescent Dinner Rolls**
- 1 (16-oz.) can refried beans**
- 1 cup dairy sour cream**
- 2 tablespoons taco seasoning mix (from 1¼-oz. pkg.)**
- 6 oz. (1½ cups) shredded Cheddar cheese**
- ½ cup sliced green onions**
- ½ cup chopped green bell pepper**
- 1 cup chopped seeded tomatoes**
- ½ cup sliced ripe olives**

Heat oven to 375°F. Unroll dough into 4 long rectangles. Place crosswise in ungreased 15x10x1-inch baking pan; press over bottom and 1 inch up sides to form crust. Firmly press perforations to seal. Bake at 375°F. for 14 to 19 minutes or until golden brown. Cool completely.

Spread beans over crust to within ½ inch of edges. In small bowl, combine sour cream and taco seasoning mix; mix well. Spread sour cream mixture over beans. Sprinkle cheese, onions, bell pepper, tomatoes and olives evenly over sour cream mixture. Cover; refrigerate 1 hour. Cut into squares. Serve with salsa, if desired. 48 appetizers.

NUTRITION INFORMATION PER SERVING:

1 APPETIZER		PERCENT U.S. RDA	
CALORIES	70	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	2%
CARBOHYDRATE	6 g	VITAMIN C	2%
DIETARY FIBER	1 g	THIAMINE	2%
FAT	4 g	RIBOFLAVIN	2%
POLYUNSAT.	0 g	NIACIN	*
SATURATED	2 g	CALCIUM	4%
CHOLESTEROL	6 mg	IRON	2%
SODIUM	180 mg	*Less than 2% U.S. RDA	
POTASSIUM	85 mg		
DIETARY EXCHANGES: 1/2 Starch, 1 Fat			

For fresh-from-the-oven appeal, prepare these turnovers ahead of time. Just pop them into the oven to warm before serving.

Garden Spot Mini-Turnovers

(pictured on left)

1 (15-oz.) pkg. Pillsbury Refrigerated All Ready Pie Crusts

1 (5-oz.) container (½ cup) garlic and herb flavor cold pack cheese food, softened

½ cup finely chopped red bell pepper

1 tablespoon dry bread crumbs

1 egg, beaten

Allow both crust pouches to stand at room temperature for 15 to 20 minutes. With floured 2½-inch round cookie cutter, cut 14 to 15 circles from each crust, cutting circles close together; set circles and trimmings aside.

Heat oven to 425°F. In small bowl, combine cheese, bell pepper and bread crumbs; mix well. Place 1 teaspoon filling on center of each circle. Fold dough over filling to form crescent shape; pinch edge to seal. Decorate turnovers with pastry trimmings cut into desired shapes.* Place on ungreased cookie sheet. Brush with egg.

Bake at 425°F. for 12 to 15 minutes or until golden brown.

28 to 30 appetizers.

TIP:

* For a decorative finish, use canape cutters to cut desired shapes from pastry trimmings.

NUTRITION INFORMATION PER SERVING:

1 APPETIZER		PERCENT U.S. RDA	
CALORIES	80	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	2%
CARBOHYDRATE	7 g	VITAMIN C	4%
DIETARY FIBER	0 g	THIAMINE	•
FAT	5 g	RIBOFLAVIN	•
POLYUNSAT.	1 g	NIACIN	•
SATURATED	2 g	CALCIUM	2%
CHOLESTEROL	14 mg	IRON	•
SODIUM	120 mg	*Less than 2% U.S. RDA	
POTASSIUM	30 mg		
DIETARY EXCHANGES: ½ Starch, 1 Fat			

Make the ham spread a day ahead and store it in the refrigerator. You can finish assembling the appetizers just before the party.

Zucchini Rounds with Ham Spread

(pictured on right)

- 1 (5-oz.) can chunk ham,
drained, flaked
- 2 tablespoons mayonnaise or
salad dressing
- 1 tablespoon chopped fresh
parsley
- 2 teaspoons grated Parmesan
cheese
- ¼ teaspoon Dijon mustard
- Dash coarsely ground black
pepper
- Dash onion powder
- 1 (7 to 8-inch) zucchini, cut
into ¼-inch slices

In small bowl, combine all ingredients except zucchini; mix well. Spread or pipe about 1 teaspoon mixture onto each zucchini slice. If desired, garnish with carrot curls, fresh chives or parsley. 24 to 28 appetizers.

NUTRITION INFORMATION PER SERVING:

2 APPETIZERS		PERCENT U.S. RDA	
CALORIES	35	PROTEIN	2%
PROTEIN	2 g	VITAMIN A	*
CARBOHYDRATE	1 g	VITAMIN C	6%
DIETARY FIBER	0 g	THIAMINE	6%
FAT	3 g	RIBOFLAVIN	*
POLYUNSAT.	1 g	NIACIN	2%
SATURATED	1 g	CALCIUM	*
CHOLESTEROL	6 mg	IRON	*
SODIUM	135 mg	*Less than 2% U.S. RDA	
POTASSIUM	60 mg		
DIETARY EXCHANGES: 1/2 Fat			

easy appetizer bites recipe at kraftfoods.com



Easy Appetizer Bites



average rating

★★★★★ (49)

prep time 10 min

total time 1 hr 10 min

makes 12 servings, 3 pieces each

what you need!

- 1 pkg. (9 oz.) OSCAR MAYER VARIETY-PAK Ham and Turkey
- 5 CLAUSSEN Bread 'N Butter or Kosher Dill Sandwich Slices, cut in half lengthwise
- 1 tub (8 oz.) PHILADELPHIA Garden Vegetable Cream Cheese Spread

make it!

PAT meat and pickle slices dry with paper towels.

SPREAD each meat slice with about 1 Tbsp. cream cheese spread. Top each with 1 pickle slice; roll up. (Note: You will have 1 pickle slice left over. Enjoy it as an extra snack.) Wrap tightly in plastic wrap.

REFRIGERATE at least 1 hour or overnight. Cut each roll-up into 4 pieces to serve; secure each with toothpick.



Appetizers

VEGETABLE PIZZA

Yield: 40 to 45 servings

2 (8-count) cans
refrigerator crescent
rolls
8 ounces cream cheese,
softened
1 cup mayonnaise
1/2 teaspoon onion
powder
1/2 teaspoon garlic
powder
1 teaspoon dillweed
1/3 cup finely chopped
carrot

1/3 cup finely chopped
cauliflower
1/3 cup finely chopped
radishes
1/3 cup finely chopped
celery
1/3 cup finely chopped
broccoli
1/3 cup finely chopped
green or red bell
pepper

- Preheat oven to 350 degrees.
- Unroll crescent roll dough; do not separate. Press into ungreased 10x13-inch baking pan, sealing perforations.
- Bake for 10 minutes; let cool completely.
- Combine cream cheese, mayonnaise, onion powder, garlic powder and dillweed in bowl; mix well. Spread over crust.
- Combine remaining ingredients in bowl; mix well. Sprinkle over cream cheese mixture.
- Chill, covered, overnight.
- Cut into squares.

SAVORY VEGETABLE MINI QUICHES

Prep time: 30 minutes • Bake time: 17-20 minutes

Serve these bite-size tarts in style on our Simple Additions™ Rectangle Platter.

- 1 package (15 ounces) refrigerated pie crusts (2 crusts)
- 1/2 cup milk
- 2 eggs
- 4 slices bacon, crisply cooked, drained and chopped
- 1/2 cup finely chopped zucchini
- 1/2 cup finely chopped mushrooms
- 1 green onion with top, sliced
- 1/2 cup (2 ounces) shredded cheddar cheese
- 1 garlic clove, pressed
- Dash of ground black pepper

1. Preheat oven to 375°F. Let pie crusts stand at room temperature 15 minutes. Lightly spray **Deluxe Mini-Muffin Pan** with vegetable oil using **Kitchen Spritzer**. Whisk milk and eggs in **Classic Batter Bowl**.
2. Chop bacon, zucchini and mushrooms using **Food Chopper**. Add bacon, zucchini, mushrooms, green onion, cheese, garlic pressed with **Garlic Press** and black pepper to batter bowl; set aside.
3. On lightly floured surface, roll one crust to a 12-inch circle using **Baker's Roller™**. Using **Scalloped Bread Tube**, cut out 12 pastry pieces. Press one pastry piece into each muffin cup using **Mini-Tart Shaper**. Repeat with remaining crust to fill remaining muffin cups.
4. Using **Small Scoop**, fill each muffin cup with a rounded scoop of vegetable mixture. Bake 17-20 minutes or until crusts are light golden brown. Cool in pan 2 minutes; carefully remove mini quiches from pan. Serve warm.

Yield: 24 appetizers

Nutrients per serving (1 mini quiche): Calories 100, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 25 mg, Carbohydrate 9 g, Protein 2 g, Sodium 110 mg, Fiber 0 g

Diabetic exchanges per serving (1 mini quiche): 1/2 starch, 1 fat (1/2 carb)

COOK'S TIPS

- When using the **Scalloped Bread Tube** to cut the pastry, start on the outside edge of the crust. Cut nine pastry pieces as close to each other and to the edge as possible, then cut three pastry pieces from the center. If necessary, roll crust out just enough to accommodate the three center pieces.
- The **Small Scoop** is a practical tool for filling tart shells, scooping cookie dough, making melon balls and forming meatballs.
- Choose green onions with crisp, bright green tops and firm white bases. Store them, unwashed, in a plastic bag in the refrigerator for up to 5 days.