

Crescent Roll Ups



Ingredients:

3-4 packages of Crescent rolls.

On a bread board roll out the entire package and separate each roll. At the large end place 1 Tbl of the filling mixture (s) below. Roll the dough into the shape of the Crescent roll and bake for 12-14 minutes at 350° or until lightly brown on top.

* If you buy the extra large rolls you can cut them in half on the diagonal using a pizza cutter. This will make bite sized roll ups. Just use a smaller portion of the filling.

Shrimp Stuffing

2 oz cream cheese room temp
20-30 small shrimp
2-3 oz of chopped Cole Slaw mix
Cocktail sauce (mixture of Ketchup and Horseradish works just great)

In a mixing bowl combine the cream cheese, shrimp and cocktail sauce. The cream cheese should be soft. Make sure all the shrimp are coated equally. Use a table spoon to fill your dough with this mixture.

Chicken Stuffing

2 oz cream cheese
2-3 oz chopped Cole slaw mix
6-8 oz chopped chicken breast (baked and seasoned to taste)
3-4 chopped green onions (the head and least than half the green stem)
2 tsp pineapple juice
3-4 pineapple chunks chopped

In a mixing bowl combine the ingredients thoroughly. Make sure the chicken is evenly coated with the cream cheese and pineapple juice. Follow the same filling instructions as above.

Ground Beef Stuffing

8 oz ground beef 7% Painted Hills is the best
3-4 copped green onions (just like the ones in the Chicken recipe)
2 oz cream cheese
2-3 oz chopped Cole Slaw mix

2 tsp chopped tomatoes and diced green chilies

Grated extra sharp cheddar or pepper jack cheese

Brown the ground beef and drain (Salt and pepper like you normally would).

In a mixing bowl combine all the ingredients, mixing them well.

Follow the steps as stated in the previous recipes.

- Authors note: You can create your own mixture. Perhaps a completely vegetarian mixture or a combination of several cheeses.