
Asparagus Roll-Ups (Hot)

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Party Recipes from the Charleston Junior League - 1993

1 loaf (one pound) thin-sliced white bread
1 1/2 cups pimiento cheese
2 cans (15 ounce ea) asparagus spears, drained
1/4 cup (1/2 stick) butter (more, if needed), melted

Preheat the oven to broil. Butter a baking sheet.

Using a very sharp knife, trim the crusts from the bread. Roll each slice with a rolling pin to flatten.

Spread a thin layer of pimiento cheese on each slice. Place an asparagus spear on one end of the bread and roll it up, jelly-roll style.

Place each roll-up on the baking sheet, seam-side down. When they are all assembled, brush the tops with the melted butter, using more or less, according to your taste.

Broil until lightly brown, watching carefully.

Serve hot.

Yield: 35 roll-ups

Appetizers

Per Serving (excluding unknown items): 7 Calories; trace Fat (5.9% calories from fat); 1g Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable.