
Cream Cheese and Bacon Hors D`Oeuvre (Hot)

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Party Recipes from the Charleston Junior League - 1993

8 ounces cream cheese, room temperature
2 tablespoons chopped scallions
1 package (8 ounces) refrigerator crescent rolls
8 slices uncooked bacon
wooden toothpicks

Preheat the oven to 350 degrees. Line a baking sheet with aluminum foil.

In a small bowl, combine the cream cheese and scallions until well mixed.

Cut the dough for each crescent roll in half to form two triangles. Cut each slice of bacon in half.

Place one teaspoonful of the cream cheese mixture in the center of each triangle of dough. Fold the dough over the cheese and pinch the edges together. Wrap one bacon piece around each roll and secure it with a toothpick.

Place the rolls on the prepared baking sheet. Bake for 15 minutes until the bacon is crisp. Drain the rolls on paper towels to absorb the grease.

Serve hot.

Yield: 16 hors d'oeuvres

Appetizers

Per Serving (excluding unknown items): 795 Calories; 79g Fat (88.0% calories from fat); 17g Protein; 7g Carbohydrate; trace Dietary Fiber; 249mg Cholesterol; 672mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 14 1/2 Fat.