
Italian Sausage Rolls

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

Servings: 64

1/2 pound (eight slices) large bologna, mortadella or salami, thinly sliced

1 package (8 ounce) cream cheese, softened

1/4 cup whipping cream

1/2 cup grated cucumber, well drained

1 tablespoon green pepper, finely chopped

1/8 teaspoon cayenne pepper

In a bowl, combine the cream cheese and the cream. Beat until smooth. Blend in the cucumber, green pepper, and cayenne well.

Place the bologna slices on a small cookie sheet. Spread each slice with about 2-1/2 tablespoons of filling.

Place in the freezer just until the filling is firm, about 15 minutes. Then roll up each slice jelly-roll fashion. Wrap each slice individually in foil or plastic wrap.

Place in the freezer until needed.

TO SERVE: Remove the wrapping and cut each roll on the diagonal into eight slices. Arrange on a serving platter. Let thaw for 15 minutes.

Yield: 64 pieces

Appetizers

Per Serving (excluding unknown items): 16 Calories; 2g Fat (89.4% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 11mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat.