

Cheesy Spinach and Mushroom Spirals

Ingredients

$\frac{1}{2}$ Cup Red Onions, diced (approximately $\frac{1}{4}$ medium onion)

1 Tablespoon Olive Oil

2 Tablespoons Garlic, minced

1 tsp. Salt

$\frac{1}{4}$ tsp. Pepper

1 can (10.5 oz.) Condensed Cream of Mushroom soup

1 each 16 ounce bag frozen Spinach, thawed and drained

$\frac{3}{4}$ Cup Mozzarella Cheese, shredded

$\frac{1}{4}$ Cup Provolone Cheese, Shredded

$\frac{1}{2}$ Cup Parmesan Cheese, shredded

3 Sheet Frozen Puff Pastry Dough, thawed

Directions

Preheat oven to 400 degrees.

Unfold Pastry dough on a lightly floured surface. Gently roll out dough to level out the creases in the dough.

Heat skillet up over medium high heat; heat olive oil. Sautee Onion until soft, add salt, pepper, garlic. Sit in mushroom soup. Add Spinach and all cheeses, mix thoroughly. Cool slightly.

Spread spinach mixture almost to the edge of the dough but not over.

Roll up the long side of the dough like a jelly roll all the way to the end of the next side. Chill until firm and cut $\frac{1}{2}$ inch thick slices (should get about 20 slices). Bake for 15 minutes or until lightly brown.

Yield: 60 appetizers

Hint: Only cook the amount needed, wrap and freeze the remainder for a future party.

Sun-Dried Tomato Pesto Palmiers

Ingredients

4 ounces Goat Cheese, softened

3 Tablespoons Sun-Dried Tomato Paste or spread (store bought or blend hydrated Sundried Tomatoes in a food processor until a thick paste)

3 Tablespoons Sun-Dried Tomato Pesto

3 Tablespoons Parmesan Cheese, shaved

1 Sheet Frozen Puff Pastry Dough, thawed

Directions

Preheat oven to 400 degrees.

Unfold Pastry dough on a lightly floured surface. Gently roll out dough to level out the creases in the dough.

Spread the goat cheese almost to the edge but not over. Layer the Sundried Tomato paste over the goat cheese followed by the pesto. Sprinkle with Parmesan cheese.

Roll up the long sides of the dough like a jelly roll until both sides meet in the middle (like a double roll). Chill until firm and cut $\frac{1}{2}$ inch thick slices (should get about 20 slices). Bake for 15 minutes or until lightly brown.

Yield: 20 Palmiers