

Ham & Cream Roll Ups

Courtesy of Carole's Creations

Prep Time: 25 minutes on prep day
and 20 minutes on serving day

Standing Time: overnight

Makes: 25 - 30 one inch pieces

CChints: This is an appetizer that can be made a day or 2 ahead. It is low in fat but big in flavor. The recipes can easily be doubled for larger parties.



4 ounces reduced fat cream cheese, room temperature
2 tablespoons reduce fat sour cream
3 tablespoons fresh minced parsley or 1 tablespoon dry
1 Tablespoon fresh chopped dill or 1 teaspoon dry
1-1/2 teaspoon horseradish
1/2 teaspoon garlic salt
8 ounce package thinly sliced smoked ham, lunch meat rectangle
or 10 pieces of 4x6 thin slices
2 green onions, green parts only
25- 40 toothpicks
Garnish: Lettuce leaves

Mix all the ingredients up to the ham in a mixing bowl. Combine well. Take a little taste to see if the filling has enough horseradish for your liking. You can add a little more if you like it hotter.

Lay paper towels on a large cutting board. Pat the ham dry with more paper towels. Place 1 tablespoon of the cheese mixture at the end of each piece of ham. Use a knife to gently spread it over each piece, being careful not to tear the ham.

Rinse the green onions and cut off the white part. Cut the green parts to the width of the ham. Lay 1 to 2 green stems at the end of a piece of ham. Start rolling up the ham, at the green onion end, to make a tight log. Lay each, seam side down in a flat container. Cover and refrigerate overnight.

Before serving, cut each log with a sharp knife into 1 inch long pieces and secure them with toothpicks. Lay on a serving platter nice serving platter or line one with letter leaves for a nice presentation.

Leftovers, if there are any, refrigerate well for up to 4 days.

Caroleicious!