I thought everyone would like a fun dinner item.

TACO CRESCENT RING

- 1 lb. of ground beef
- 1 package of taco seasoning mix
- 1/2 cup water
- 1 cup shredded cheddar, colby-jack or Mexican blend cheese
- 2 cans of crescent rolls

Shredded lettuce, diced tomatoes, slice olives, avocado, sour cream, or salsa as desired.

Heat oven to 375 degrees F. In a 10 inch non-stick skillet, cook beef until no longer pink. Add taco seasoning mix and water. Simmer 3-4 minutes or until slightly thickened. In a medium bowl, mix beef and cheese.

Unroll both cans of dough; separate into 16 triangles. On an ungreased cookie sheet, arrange triangles in a ring so short sides of triangles form a 5 inch circle in the center. Dough will overlap and look like a sun.

Spoon beef mix on half of the triangle closest to the center of ring. Bring each triangle over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed, some of the filling will show.

Bake 20to25 minutes or until dough is golden brown and thoroughly baked. Cool 5-10 minutes before cutting into serving slices. Served with toppings.