



This isn't a recipe -- it's a reminder ! I'm sure you've eaten crescent roll-ups before and have enjoyed them. Little kids devour them, and so do teenage boys. They can be as fancy or as simple as you wish. When you need a quick snack, go for the crescent roll-ups!

Crescent Roll-Ups

It's fine now and then to accept help from a can, especially one that kind of explodes. How fun! Lots of people make these roll-ups. They are great for kids (who can help assemble), hungry teenagers, family TV-watching snacks, last minute drop-in friends, you name it. Easy, good, inexpensive, hot, cheesy, and tasty.

These work well with picky eaters (can be customized) and for kitchen-challenged people who want to make a hot snack but don't want too much fuss.

Ingredients

1 tube of Pillsbury crescent rolls (more tubes if you need them)

Whatever you want to roll into the crescent rolls.

Yep - it's as easy as that. Lay out the crescent rolls according to the package instructions. Roll in your ingredients, fill at the wide end, and roll to the small end. Bake according to package instructions (375 degrees for 10-12 minutes), and you have a tasty little treat!

The roll-ups in the photo feature Boar's Head Black Forest ham and Double Gloucester deli cheese. Here are some other suggestions:

Roast beef and Boursin (or brie)

Mushrooms (sauteed) and Swiss cheese

Broccoli (steamed or blanched) and cheddar

Leftover cooked chicken, buffalo sauce and bleu cheese

Pepperoni and mozzarella

Hot dog slices and mustard

The possibilities are endless. You could add a little pizza sauce to the pepperoni and mozzarella rolls, and make pizza bites. Add sauerkraut to the hot dogs slices and mustard. Pastrami, swiss and sauerkraut would make a tasty little Reuben bite. These snacks take maybe 5 minutes to assemble, and 10-12 minutes to bake. Don't pass this one up! Fun, fast, flavorful.

Cook's note: Black Forest ham reminds me of a wonderful trip Joe and I took. We stayed in Freiburg, Germany, in the Black Forest, at a place called the Hotel Rheingold. As I recall, the breakfast there was amazing!

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