

From the Kitchen of Mrs. Saint Nick . . .



ASPARAGUS WREATHS

Ingredients

20 slices of bread, crusts removed and squished with a roller—I prefer whole wheat.

4 ounces blue cheese

8 ounces cream cheese, softened

1 tablespoon mayonnaise

1 egg

20 fresh asparagus spears

2 sticks melted butter.

Directions

Combine blue cheese, cream cheese, mayonnaise and egg.

Blanch asparagus spears. Remove when still crisp and run under cold water to stop the cooking.

Spread cheese mixture on bread, place asparagus spear on one side and roll up.

Cut off any asparagus that sticks out of the bread.

Roll them in the melted butter, place on pan and freeze. When well frozen put in airtight freezer bag.

To bake, remove from freezer, thaw enough to slice into thirds and place cut side onto a cooking sheet. Bake in 400 degree oven for around 15 minutes or until lightly browned. Serve immediately. Makes sixty wreaths.

