



## **Santa's Holiday Snack Sandwiches**

2 cups frozen broccoli and cauliflower (one 10.8 oz.) package,  
3 ounces sliced pepperoni  
2 Tablespoons diced red peppadew peppers  
2 ounces fine chopped hot pepper cheese  
1/2 cup chive and onion cream cheese  
2 Tablespoons prepared basil pesto  
2 Tablespoons fine diced sun dried marinated in oil tomatoes  
2 (8 oz.) cans refrigerated crescent dinner rolls  
1 egg, lightly beaten  
2 teaspoons sesame seeds  
Fresh rosemary sprigs, as desired  
Fresh cranberries as desired

Preheat oven to 375 degree F.

Rinse frozen broccoli mixture; set aside to drain excess liquid.

In 12 inch skillet, cook the pepperoni slices until lightly browned. Remove; set aside. Add broccoli mixture to pan drippings; cook for about 2 minutes to brighten color.

Place broccoli mixture and cooked pepperoni in food processor; process to fine chop. Stir in diced peppers and pepper cheese. Set aside.

In a small bowl, mix soft cream cheese, pesto, and fine chopped marinated tomatoes. Set aside.

Unroll cold refrigerated dough; separate into triangles.

On large ungreased cookie sheet, arrange triangles with shortest sides towards the center; overlap dough in a circle, leaving 5 inch circle in the center. While forming the shape, points of dough may extend beyond the cookie sheet.

Press overlapping dough to flatten; forming a 4 inch circle in center.

Spread the cream cheese mixture on dough to within 1 inch of points.

Spoon broccoli pepperoni mixture onto widest part of dough; pull end of points of triangles over mixture; tuck points under dough to form ring. Filling will be visible. Brush dough with beaten egg; sprinkle with sesame seeds.

Bake 25 minutes or rich golden brown. Cool 5 minutes. With broad spatula, carefully loosen from cookie sheet; gently slide onto serving platter.

Garnish with fresh rosemary and fresh cranberries as desired. Cut into individual triangular sandwich slices for serving. Yield: 16 Elf sized sandwiches

**Inspired by:** Pillsbury Best of the Holidays, 2004. Holiday Appetizer Wreath.

**About the Recipe:** What a delightful way to serve small holiday sandwiches! The Italian flavor has a hint of hot peppers that enhances the fine chopped broccoli, cauliflower, and pepperoni filling. Add some rosemary sprigs, fresh cranberries, and a bright glowing candle. It's a beautiful, delicious snack to serve for holiday parties.