



mediterranean pinwheels;

1. (meh-duh-tur-ay-nee-ehh pin-wheelz) *noun*. Crescent roll dough rolled up with salami and a basil-feta mixture.
2. Produces 20 servings.
3. Preparation 45 mins.
4. Oven temperature set to 375.

Ingredients;

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|-------------------------------|-----------------------------------|
| 1 8oz can crescent roll dough | ½ lb. salami* |
| 1 c. feta cheese, crumbled | 1 Tbsp. basil (or italian season) |
| ½ tsp. pepper | 1½ Tbsp. olive oil |

*also use seasoned ham or prosciutto

Instructions;

1. Separate or cut dough into 4 rectangles. If using crescent roll dough, firmly press perforations to seal. Flatten out lightly.
2. Arrange salami evenly over each rectangle. Typically 2-3 slices per rectangle, overlapping slightly.
3. In a small bowl, combine feta cheese, basil, pepper, and olive oil, then spread mixture out evenly across the four rectangles, over top of the salami.
4. Roll up each rectangle tightly to form a roll. Cut each roll into 5 slices, and place, cut side up on lined cookie sheets.
5. Bake 10-15 minutes or until golden brown. Remove from cookie sheets and serve warm or cold.