

ASPARAGUS ROLL-UPS

Ingredients:

20 slices of White Bread, crusts removed
1 (8 oz) pkg Cream cheese, softened
4 oz Blue Cheese, crumbled
1 Egg
1 dash each Tabasco, Worcestershire, Lemon juice
20 fresh, thin Asparagus spears
½ + cup Butter, melted

Directions:

Flatten bread with a rolling pin to a 5"x5" square.
Combine Cheeses, Egg, Tabasco, Worcestershire and Lemon juice.
Spread mixture on each slice of bread.
Cut Asparagus tops to about 5" and place 3-5 spears (depending on thickness) on each slice of bread and roll up.
Roll in melted Butter and cut into thirds.
Place on non-greased cookie sheet.
Bake at 425° for 15 minutes or until slightly browned & serve hot.