



Turkey Spirals

Prep time: 2 hours

Servings: 24

Start by getting this:

- 1/2 cup (4 oz.) soft cream cheese**
- 2 thin slices lean turkey or ham (about 1 ounce each)**
- small leaves fresh basil or parsley**
- 24 Wheat, Buttercrisp, Sesame, Onion or Reduced-Fat Wheat Crackers**

Now, prepare!

Step One:

If cheese is stiff, set aside at room temperature to soften. Spread 2 to 4 tablespoons cheese in thin layer on each turkey or ham slice. (The amount of cheese needed depends on the size of the slices.)

Step Two:

Roll up tightly from short end and wrap each roll, separately, in plastic wrap. Refrigerate for 2 hours or until ready to serve.

Step Three:

With sharp knife, trim ends of each roll, then cut into 1/2-inch slices. To serve, place basil or parsley leaves on crackers. Top each with one spiral.