

COLD PIZZA

By Dorothy Zehnder

2 8-ounce cans refrigerated crescent rolls
1 8-ounce package cream cheese
¼ cup mayonnaise (or half Hellmann's mayonnaise & half Miracle Whip)
¼ tsp. Bavarian Inn All-Purpose Seasoning
½ tsp. dill weed
½ tsp. granulated garlic
1 tsp. minced onion

Your choice of fresh vegetables, cut into small bite-size pieces: broccoli (looks nice), cauliflower (doesn't show very well), mushrooms, radishes (cut long so red lays on dip; do not use white radishes), chopped tomatoes, carrots, thin green pepper slices, etc.

Shape the unrolled & flattened crescent rolls into bottom of a 15x10x2-inch pan to form bottom crust. Bake at 375° F for 8-10 minutes or until light golden brown. Cool.

Mix cream cheese, mayo, seasoning, dill, garlic and onion. Spread over crust. Cut into serving size pieces. Top each square with bite-size pieces of vegetables (or put on vegetables and then cut)

Yield: 24-28 pieces.

Note from Dorothy – This is a unique recipe that makes use of your garden's bounty. It is great for a snack, as an appetizer, or a take along potluck dish. It travels well.