

Tortilla Spirals

These versatile appetizers are made with two fillings – one with smoked salmon, the other with sun-dried tomatoes. Prepare rolls a day ahead and refrigerate.



Prep Time: 35 minutes, plus chilling

Smoked salmon filling (recipe follows)
Sun-dried tomato filling (recipe follows)
8 flour tortillas (10 inches each)

Instructions

1. Prepare both fillings.
2. Spread each of the fillings evenly over 4 tortillas (4 with salmon, 4 with tomato). Roll tortilla up tightly, jelly roll fashion. Wrap each roll in plastic wrap and refrigerate at least 4 hours or overnight, until firm enough to slice.
3. To serve, unwrap plastic around tortilla rolls and trim ends. Cut rolls into slightly less than 1/2-inch-thick slices. Makes about 4-1/2 dozen hors d'oeuvres.

Smoked Salmon Filling

In medium bowl, with spoon, mix 1-1/2 packages (8 ounces each) cream cheese (softened), 1 pound thinly sliced smoked salmon (chopped), and 1 cup loosely packed fresh dill (chopped), until blended.

Sun-dried Tomato Filling

In medium bowl, combine 1 package (8 ounces) cream cheese (softened); 10 sun-dried tomato halves, packed in herb-seasoned olive oil, drained and chopped; 1 container spreadable cheese with pepper and 1 cup fresh basil leaves until blended.