

Pastry Wrapped Asparagus (makes 12 rolls: serves 6)

- 1 pkg frozen pastry shells
- 24 thin or 12 thick (about 1 lb.) fresh asparagus
- 6 oz. block of Swiss Cheese (cut into 12 strips about 5-inch-long slices)
- Pam's Pepper Jam



Directions:

Thaw pastry. Grease two cookie sheets. Wash and trim asparagus to about 5 inches long. Bring about 2 cups water to a boil in a large frying pan. Add asparagus (spread them out so they don't overlap for even cooking).

Reduce heat to simmer, cover and cook approx. 3 min. (don't overcook, they should be tender-crisp). Immediately plunge into cold water to stop them from cooking further. Drain and set-aside on a paper towel.

Preheat oven to 400 degrees. Flour a cutting board and roll-out each pastry shell to about 4 inches "round." Brush 1 ½ tsp Pam's Pepper Jam (or to taste) on a pastry. Lay a strip of cheese over the jam and cover cheese with two to three asparagus spears. Fold over the sides of the pastry to cover all and press to seal. (hint: moisten the edges with just a tad of water for a good seal). Place seam-side down on a greased cookie sheet (space widely to allow pastry to expand while baking). Bake 15 min. until nicely browned (turn over halfway through baking time for even browning). I even like these cold!