

## *Beefy Sweet Pickle Bites*

Roast beef and sweet pickles combine in these tasty little nibbles! The sweet chili and cream cheese adds just enough zip; we use it as our filling, but you could also use it as a delicious stand alone spread. Either way, serve this icy cold for the best flavor!



### *Ingredients*

8 oz package of cream cheese, *softened*  
1 tablespoon chili powder, *or to taste*  
1 teaspoon sugar  
2 green onions, *minced*  
whole sweet pickles, *well drained and patted dry*  
deli-sliced roast beef, *1 slice for each pickle*  
1-2 teaspoons of milk, *if necessary*

In a medium bowl, cream together softened cream cheese with chili powder and sugar; mix thoroughly. Mixture should be like cake frosting; if mixture appears too stiff or that it will be difficult to spread, add milk one teaspoon at a time until mixture is of desired constancy, but not too thin. Add green onion and mix well. Spread about two tablespoons of cream cheese mixture onto a slice of roast beef. Roll drained pickle in prepared roast beef, jelly roll style. Chill well. Slice rolled pickles and place onto serving plate; keep slices in the refrigerator until ready to serve. Serve with toothpicks.

Serves 6-8.

\*\*Although this sweet chili filling brings out the best in the roast beef and pickle, you can also use it for a tasty spread on crackers! Simply mix together the first four ingredients and chill. Add a bit of milk, if the spread is too thick; spread onto crackers adding a well drained pickle chip for garnish.

*Hors d'Oeuvres*