

## **Pastrami-Dill Bites**

Submitted by: Vickie Oveson

4 to 5 crisp dill pickle wedges, about 5 inches long

8 (about 5x3x1/8-inch) slices pastrami slices about 1-1/2 cut (about 5 oz.)

1/2 cup cucumber-dill spreadable cheese or garlic-herb cream cheese (or regular cream cheese.

1/3 cup chopped ripe olives

fresh radishes (optional)

1. Halve pickle wedges lengthwise. Pat pickles dry with paper towels. Pat pastrami dry with paper towels.
2. Spread each piece pastrami with spreadable cheese. Sprinkle olives evenly over cheese and press them lightly into cheese. Top with 1 pickle quarter, adding small piece of pickle to cover meat, if necessary.
3. Starting on long end, roll up jelly roll style to enclose pickle. Carefully cut each roll into 8 pieces. Garnish with sliced fresh radishes, if desired.

serves 40

Per serving: 13 cal, 1 g fat, 4 mg chol., 74 mg sodium, 0g carbo., 1 g pro., 0g fiber.

Prep time: 18 minutes.