

TORT HAM RANCH PINWHEELS ¶

This hors d'oeuvre is one that is quickly and easily prepared and may be made days before it is to be served. It is but one among many that you can find online that is based upon rolling a tortilla around a savory filling and serving the result in bite-sized pieces. This particular recipe is not original with me, as I was told how to make it some time in the early 1980s, when ranch dressing was becoming so popular. It was so simple that I didn't need to write it down, I thought. But many guests over the years have asked for the recipe after having tasted it, and, so as not to have to recite it verbally ever again, I herewith commit it to the written page.

¼ cup nonfat sour cream
1 tsp dried chives
1 package ranch dressing mix
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp lemon juice
8 oz nonfat cream cheese
8 (4"×6") slices cooked ham
4 lower G. I. tortillas, burrito size

Put the first 6 ingredients into a mixing bowl and blend with a hand mixer until smooth. Add the cream cheese and continue to blend until all ingredients are uniformly incorporated.

Put a sheet of plastic wrap under each tortilla and spread a uniform thin layer of the ranch-cream cheese mixture over each. Cover the topping with two slices of ham side-by-side. Tightly roll up each tortilla using the plastic wrap as an aid in achieving a uniformly sized bundle. Twist the ends of the plastic wrap in order to maintain the shape. Refrigerate until ready to serve.

To serve, unwrap each roll, cut a small section off each end to square up the contents, and cut the remaining parts into bite-sized pinwheel appetizers, optionally secured with

a frilly toothpick. Treat yourself to the widowed end clippings so as not to burden the garbage disposal or trash bin. Arrange tastefully on a serving plate garnished with fresh parsley or cilantro leaves.

Makes about 20 appetizers.