



Sushi Rollups

Holidays, Recipes

Ingredients Needed

- 1 slice Aunt Millie's Country Buttermilk Bread
- 2 Tablespoons cream cheese, your favorite
- ¼ cup assorted veggies, meat and cheese, julienne cut (avocado, bell pepper, cucumber, carrot, turkey, cheddar, or whatever you like)
- 1 teaspoon black sesame seeds



Directions | Yield: 1 servings

1. With a heavy rolling pin, roll the bread out very flat (about ¼-inch thick). Be careful not to tear it. Carefully cut off the crust.
2. With a mixer, whip the cream cheese until light and fluffy. Spread a small amount of cream cheese onto the bread, leaving a small amount at the edges dry.
3. Add veggies, meat, cheese in a line in the center of the bread. Roll lightly, and press down to seal. Cut into 1-inch pieces.
4. Sprinkle the tops with sesame seeds.