



Arrayed for a party, neat slices are ready to eat as is—or to make into miniature sandwiches.

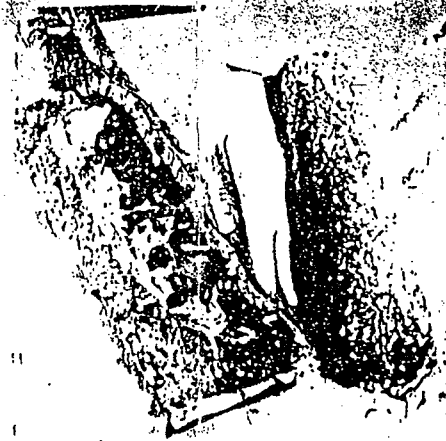
Appetizer logs to make ahead

Turning out enough appetizers to feed a crowd becomes a simple matter when you prepare make-ahead meat logs. An intriguing cross between salami and well-seasoned meat loaf, the logs are made of bulk pork sausage blended with lean ground turkey and wrapped around a cumin-seasoned filling of cheese, chilies, and ripe olives.

One recipe makes three logs, or rolls, which you slice into neat savory rounds. With their colorful centers, they make attractive tidbits to eat with your fingers or on tiny open-faced sandwiches. Let guests make their own by putting slices on crisp tortilla wedges or small bread rounds, and topping them with chunks of avocado or cherry tomato halves. Allow 4 to 6 thin slices for each person; a log makes about 36 pieces.

First you bake the logs, then chill them. You can refrigerate them for several days or freeze for longer storage, so they're

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Using foil as a support, roll meat rectangles to enclose filling; pinch seams to seal.

ready to pull out when guests arrive on short notice.

Mexican Chili-Cheese Logs

- 2 eggs
- 2 slices firm-textured bread, torn into small cubes
- 1 beef bouillon cube, dissolved in 1 tablespoon water
- ½ cup bottled taco sauce
- Meat seasonings (directions follow)
- 2½ cups (10 oz.) shredded sharp Cheddar cheese
- 2 cloves garlic, minced or pressed
- 1¼ pounds bulk pork sausage
- 1 pound ground turkey
- 3 cans (4 oz. each) whole green chilies
- 1 can (4 oz.) sliced black olives, drained
- ¾ teaspoon cumin seed

Beat eggs to blend in a large bowl. Add bread, bouillon, ½ cup of the taco sauce, the meat seasonings, 1 cup of the cheese, garlic, sausage, and turkey. Use your hands or heavy spoon to mix thoroughly.

To shape logs, scoop meat onto a 12-inch-wide, 20-inch-long piece of foil and pat into a neat 10- by 18-inch rectangle. Cut meat through foil into 3 rectangles, each 6 by 10 inches.

Split chilies and pat dry. Lay chilies flat in centers of meat rectangles; use a third of the chilies for each. Top each rectangle with ⅓ of the remaining cheese, olives, and cumin. Starting from long sides, roll rectangles into compact cylinders; pinch seams and ends together to seal in cheese.

Peel off foil and place logs, slightly apart, on a greased 10- by 15-inch rimmed baking sheet; brush tops with remaining taco sauce. Bake in a 350° oven until meat logs feel firm when pressed, about 45 minutes. Cover; chill at least 2 hours or up to 3 days. Or freeze up to 2 months.

To serve, slice the logs into thin rounds. Makes 3 logs, 1½ pounds each.

Meat seasonings. Blend 2 tablespoons instant minced onion, 1 teaspoon salt, 1½ teaspoons each oregano leaves and chili powder, and ½ teaspoon ground cumin. □

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Makes
2 Casseroles
NET WT. 12 OZ. (340g)

