

## Pickled Asparagus or Green Bean & Meat Roll-ups

### Ingredients:

- One jar (or more) **Black Sheep** Dilled Green Beans
  - or--- **Black Sheep** Pickled Asparagus Spears
- Whipped cream cheese, plain or flavored (Garlic?)
  - Sliced meat such as roast beef, ham or pastrami, trimmed to a semi-rectangle shape.

Directions: Pat slices of meat dry with paper towel. Coat with about 1/8 inch layer of room temp cream cheese. Lay double row Green Beans or asparagus spears along one **long** edge of meat slice. Cut lengths of vegetables to fit length of meat slices. Roll toward opposite edge. Stick with toothpicks every one inch. Cut into one inch or so sections with sharp knife, refrigerate one hour, and serve on a nice plate as appetizers. Wine tip: Gewürztraminer, Dry Rosé, Dry Riesling or Pinot Noir.