



Chef Tad's Sage Onion Pinwheels

Servings: 12

1/3 pound cream cheese – room temperature
12 fresh sage leaves
7/8 ounce chopped green onions
Freshly cracked pepper



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

Soften and spread cream cheese on a piece of aluminum foil in an 8x8 inch square. Lay the fresh sage leaves on top, followed by green onions and fresh cracked pepper. Put back in the refrigerator to firm up (about 1/2 hour). Roll the cream cheese jelly roll style. (It's best to help this along with a knife to lift it off the foil. Once you do this a few times it becomes easier.) Leave it in the foil and let it set overnight. Slice with a very sharp knife, about 1/4 inch slices.

← Fold Here

