JANE SMITH LIFESTYLE • RECIPE CARD

Roast Beef & Cheddar Roll-Ups

with a creamy horseradish-Dijon dip



YIELD: 1 snack (4 roll-ups) • PREP: 10 minutes • COOK: 0 minutes

INGREDIENTS

- 3 tbsp whipped cream cheese
- 1 tsp Dijon mustard
- ½ tsp prepared horseradish
- 1 tsp water, as needed
- 4 oz thinly sliced deli roast beef (about 4 slices)
- 1 oz sharp cheddar, cut into 4 slim batons
- 2 small dill pickle spears, halved lengthwise
- ■ tsp freshly ground black pepper

DIRECTIONS

1. Stir the cream cheese, Dijon and horseradish together. Add water a few drops at a time until it is creamy enough for dipping.
2. Lay out the roast beef slices. Place one cheddar baton and one pickle piece across one end of each slice, then roll snugly.
3. Arrange the roll-ups on a plate, season with black pepper and serve with the horseradish-Dijon dip.

JANE'S NOTE	MAKE-AHEAD & STORAGE
Choose roast beef sliced thinly enough to roll without tearing. If the slices are large, cut them in half and make smaller bites.	For the crispest pickles, assemble just before serving. The dip can be mixed up to 2 days ahead and refrigerated in a small covered container.

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