

# Kosher Deli Recipes

## Deli Roll - Great Appetizer Recipe



Deli Roll is a delicious appetizer recipe, snack or light meal that is always a hit. It is a cinch to prepare.

### Ingredients:

- 1 package puff pastry
- Regular or Dijon Mustard
- 1/4 lb. sliced turkey
- 1/4 lb. smoked meat or pastrami
- 1/4 lb. salami, stuffed chicken, mock chicken or your favorite deli meats
- One egg, beaten (to brush over pastry)
- Sesame seeds, to sprinkle over top of pastry

Preheat oven to 350 degrees F. Lightly grease a cookie sheet.

Defrost the puff pastry dough. Use a rolling pin to roll pastry into a rectangle, not too thick or thin. Spread a thin layer of mustard all over rectangle, leaving a small border all around edges. Add a layer of meat to cover rectangle, leaving enough meat for two more layers. Spread mustard over top of meat. Add a second layer of meat and cover with mustard. Repeat with third layer of meat and mustard.

Fold over the dough in half lengthwise and pinch the edges closed.

Transfer to a lightly greased cookie sheet. Brush with beaten egg and sprinkle with sesame seeds.

Bake for 30-40 minutes until golden brown. Cut into slices and enjoy!

Note: If you do not like mustard, use ketchup or pizza sauce instead.