



Appetizer Wreath

APPETIZER WREATH

Prep: 20 min.

Bake: 15 min. + cooling

"I have lots of fun with this festive wreath," says Shirley Privratsky of Dickinson, North Dakota. "I often place a bowl of stuffed olives in the center."

2 tubes (8 ounces each)
refrigerated crescent rolls

1 package (8 ounces) cream
cheese, softened

1/2 cup sour cream

1 teaspoon dill weed

1/8 teaspoon garlic powder

1-1/2 cups chopped fresh broccoli
florets

1 cup finely chopped celery

1/2 cup finely chopped sweet red
pepper

Celery leaves

Remove crescent dough from packaging (do not unroll). Cut each tube into eight slices. Arrange in an 11-in. circle on an ungreased 14-in. pizza pan. Bake at 375° for 15-20 minutes or until golden brown. Cool for 5 minutes before carefully removing to a serving platter; cool completely.

In a small mixing bowl, beat the cream cheese, sour cream, dill and garlic powder until smooth. Spread over wreath; top with broccoli, celery and red pepper. Form a bow garnish with celery leaves. **Yield:** 16 servings.