



Asparagus Toasts

Description

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Asparagus season is upon us! This recipe for asparagus toasts is from my friend Kristin. I'm excited to announce that Kristin will be a regular contributor on my blog and sharing some of her favorite tried and true recipes. Kristin loves to cook and peruse recipes. She often adds or subtracts things to them to fit her own tastes. She found this recipe for **asparagus toasts** in an issue of *Everybody Cooks* from Dierbergs Family Markets several years ago. She added the ham to the recipe

and has also used a partial packet of ranch dry dressing mix in place of the Italian in the past. I tasted the **asparagus toasts** with the Italian dressing and they were delicious.

Kristin has found it's best to lightly steam the asparagus first and then let them cool before adding them to the bread. These **asparagus toasts** make a great addition to an Easter brunch or a nice appetizer during asparagus season. They can be assembled ahead of time and then popped in the oven to broil for a few minutes until golden brown.

Asparagus Toasts

Recipe Type: Appetizer

Author: Kristin Liechty

A perfect dish for a spring brunch or appetizer for a party.

Ingredients

- 1 bunch thin asparagus lightly steamed, then chilled
- 1 loaf thin sliced bread (Pepperidge Farm white bread works well)
- 8 oz. cream cheese
- 1 pack Italian dressing mix (I use Good Seasons)
- 1/4 lb. thin sliced Ham (I use Boar's Head)

Instructions

1. Mix dressing and cream cheese and chill for a few hours.
2. Flatten out bread slices slightly with a rolling pin.
3. Spread cream cheese mixture on each slice.
4. Add a thin slice of ham and 2 asparagus spears.
5. Roll up and place the seam side down on a greased baking sheet.
6. Brush bread with melted butter and broil till lightly brown.

Linking to: [SNAP Show & Tell Wednesday](#), [Live Laugh Rowe Link Party](#), [Inspire Me Please Link Party](#), [Tidy Mom](#), [The Party Bunch](#), [Sunday Soiree Link Party](#)

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