

Fresh Basil, Parmesan and Parma Ham Pinwheels

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Serves 12 to 18 for a party or reception

Ingredients

6 (10 inch) flour tortilla wraps, use 3 spinach and 3 sun-dried tomato colors for Holiday time
1 (8 ounce) package cream cheese, softened
12 slices Parma ham, Italian ham or some tasty ham!
6 ounces fresh basil or more for basil lovers
1 ounce fresh oregano or dried McCormick shaker
1 cup fresh grated Pecorino Parmigiano cheese or grated, shaker cheese from Kraft (small grind NOT strings)

Directions:

1. Mix cream cheese, oregano and cheese in bowl. Mixed, not whipped. Spread each tortilla wrap lightly with cream cheese mixture. Arrange two ham slices across the middle of each tortilla. Add a layer of fresh basil.
2. Starting at one end, tightly roll up each tortilla wrap. Place tortilla rolls in a dish, cover, and refrigerate for 2 hours to chill. This stiffens the cream cheese mixture.
3. Slice each roll creating pinwheels, and serve as soon as possible. The slices on the end are not the best looking (those are the snacks for hungry spouses watching you make these). The slices from the middle will be perfect and look great. Make sure your knife is thin and long and razor sharp - otherwise it will crush and ruin the wrap while cutting. You may need to clean the knife occasionally to ensure you are not smearing while cutting the rest of the wraps.
4. A paper doily on the silver platter or nice plate makes the difference. How about a few flowers on the platter and maybe a nice, large sprig of basil for showing off? The best sprig is one that has all of the leaves coming out in four directions, near the top of the plant. You can find these in a whole plant at a garden store or in the plastic packages of basil. Place pinwheels onto platter and enjoy!