

Smoked Turkey Bundles

- * 1 pound trimmed fresh Michigan asparagus spears or 1 pound frozen Michigan asparagus spears
- * 16 green onion tops (optional)
- * 1 (8-ounce) package light cream cheese
- * 1/2 teaspoon garlic salt
- * 1/2 teaspoon horseradish
- * 2 tablespoons sliced green onions
- * 1 pound smoked turkey breast, sliced 1/8-inch thick

Cook asparagus in small amounts of water until crisp-tender. Drain and cool completely. Blanch green onion tops in boiling water about 1 minute or until pliable. Immediately drain and cover with cold water, set aside. Combine cream cheese, garlic, salt, horseradish and green onions. Cut each turkey breast slice in half lengthwise. Spread about 1 tablespoon mixture on each slice. Place 1 asparagus spear at one end of slice and roll up. Tie green onion bundle, if desired. Refrigerate about 2 hours or until thoroughly chilled. Makes 16 appetizers.