



GINNY'S 50S ROLLUPS

I CAME ACROSS THIS APPETIZER RECIPE OF MY MOTHER'S AND IN HER HANDWRITING AS WELL. IT FEELS LIKE A WHIPLASH INTO THE 1950S WITH A MODICUM OF SLIGHT CHANGES THAT WE THINK MARRY BEAUTIFULLY WITH PAUL'S CHOWDER, ESPECIALLY SINCE DEBORAH PUT HER FOOT DOWN ON 'NO BACON IN THE CHOWDER'! AS WITH ALL OUR RECIPES, INNOVATE AND SUBSTITUTE TO YOUR HEART'S CONTENT AND MAINLY, JUST ENJOY!!

<i>PREHEAT OVEN</i>		TO 425 DEGREES
<i>CUT</i>		CRUST FROM WONDER BREAD SLICES	
<i>SPREAD WITH</i>		UNDILUTED MUSHROOM SOUP - OR - NANCY'S BARCHEESE A LA ANDREA	
<i>PLACE</i>	1 SLICE	GREEN CHILI	ALONG ONE EDGE OF BREAD SLIDE
<i>SPRINKLE</i>	4 SHAKES	ONION POWDER	
<i>ROLL GENTLY</i>		JELLY-ROLL STYLE, PRESSING SLIGHTLY TO SEAL
<i>CUT</i>		EACH ROLL IN HALF
<i>WRAP</i>	½ SLICE	BACON	AROUND EACH ROLL
<i>FASTEN</i>		WITH TOOTHPICK
<i>SPRINKLE</i>	4 SHAKES	CRACKED BLACK PEPPER	*MAY BE FROZEN AT THIS POINT
<i>BAKE</i>		FOR 15 MINUTES
<i>TURN & BAKE</i>		FOR 15 MINUTES MORE
<i>BROIL BRIEFLY</i>		FOR CRISPIER ROLLUPS
<i>DRAIN</i>		ON PAPER TOWEL IF NEEDED