

Seasonal Eating



Broccoli and Ham Braid

- 1 box hot roll mix or two tubes crescent rolls
- 1 tablespoon Dijon style mustard
- 1 teaspoon lemon juice
- 1 1/2 cups roughly chopped broccoli florets
- 1 cup chopped fully cooked ham
- 1 1/2 cups shredded Cheddar or Swiss cheese
- 2 green onions, sliced
- 1-2 tablespoons butter, melted (if using roll mix)

Make the roll dough according to the package. While it is resting, in a medium bowl, combine the mustard and lemon juice. Stir in the broccoli, ham, cheese and green onions, stirring to mix well.

Turn dough onto a lightly floured surface; roll into a 14x9 inch rectangle. Spread filling down center third of rectangle. On each long side, cut 1 inch wide strips about 2 1/2" into center. Starting at one end, fold alternating strips at an angle across filling. Pinch ends to seal. Transfer to a greased or silpat lined baking sheet. Cover and let rise until doubled, about 30 minutes. Brush braid with melted butter. Bake at 350 degrees for 25-30 minutes or until golden brown. Let cool slightly and serve.

You can also use 2 (8 ounce) tubes of crescent rolls. Place the crescent roll triangles down the center of the pan with the wide bases back to back and tips facing the edges of the pan, overlapping each set slightly to create a base of dough down the center. (Make 2 braids if too long for your pan.) Spoon the filling down the center and pull the points over the top to cover. Bake at 350 degrees for 25-30 minutes.