



*Aunt Nellie's*<sup>®</sup>

## **BEEF & BEET CANAPES**

**SERVES: MAKES 128 CANAPES**

**PREP TIME: 45 MINUTES**

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### **INGREDIENTS**

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets
- 2 containers (8 ounces each) chive and onion flavor cream cheese
- 1-1/2 tablespoons prepared horseradish
- 1/2 teaspoon ground black pepper
- 32 slices deli pastrami (See Note)
- 1 cup chopped fresh parsley

NOTE: Substitute sliced deli turkey, roast beef or corned beef for pastrami.

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### **INSTRUCTIONS**

1. Drain beets well; coarsely chop. Set aside.
  2. In medium bowl, combine cream cheese, horseradish and black pepper; blend well.
  3. Working with 1 slice of pastrami at a time, cut slice in half crosswise. Spread 1/2 tablespoon cream cheese mixture over slice; top with 5 to 7 beet pieces. Firmly roll pastrami from shortest side. Cut each roll in half; dip cut edge into parsley. Arrange on serving platter.
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<https://auntnellies.com/beef-beet-canapes/>

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