

Spicy Rollups

- 3 packages of cream cheese, softened
- 1 (8 oz.) container of sour cream
- 1-2 scallions, chopped fine
- 1-2 pkg. Carl Budding Beef/ Smoked Turkey chopped fine
- Worcestershire (to taste)
- Garlic powder (to taste)
- Candied Jalapeños, chopped, *as much as you like*
- 10-12 large flour tortillas

Mix all ingredients well until creamy. Spread a good amount on tortillas, some will push out while rolling and that is okay, just scrape it off and use for others. Roll tightly and wrap in saran wrap. Refrigerate for a couple of hours, (over night is best) to firm mixture up. This helps with cutting. Slice into small pieces.

This makes a good amount for parties!

A recipe from one of our Pepper Fans!