

MIRKWOOD DESIGNS presents...

Full Moon Pie

Ted Andrew Zaroff, Jr.

Ingredients

- Flour tortillas
- Cream cheese, softened to room temperature

Note: The following items are to your own taste – be creative and put what you like on the Full Moon Pie!

- Lunchmeat ham cut into small rounds
- Thin slices of radish
- Green onion, diced
- Green olives, sliced
- Salt and pepper to taste



Directions

1. Warm your flour tortilla slightly (Ted warms both sides quickly in a non-stick skillet).
2. Spread softened cream cheese onto the tortilla.
3. Arrange your ingredients as you like.
Note: I try to make everything circular to resemble the moon, but that's just a peculiarity of mine!
4. Chill assembled pie in the refrigerator until ready to serve.
5. Serve the Full Moon Pie in wedges.

Copyright 2010 by Ruthann Logsdon Zaroff for Mirkwood Designs.

This recipe is for personal use only and may not be sold or otherwise distributed without this copyright information.

MirkwoodDesigns.com