

Clubhouse Chicken Squares

2 pkgs (8oz) refrigerated crescent rolls
1 pkg (8 oz) cream cheese, softened
2 T mayonnaise
1 small garlic clove, pressed
1t Pantry all Purpose Dill Mix (optional) but good
1 can (10 oz) chunk white chicken, drained and flaked
 I use Tyson pre-cooked chicken, tastes better
½ small cucumber, seeded and quartered
2 plum tomatoes, seeded and diced
½ c (2 oz) shredded cheddar cheese
6 slices bacon, crisply cooked, drained and crumbled

Preheat oven to 375. Unroll one pkg of crescent rolls across one end of Stoneware Bar Pan with longest sides of dough across width of pan. Repeat with remaining pkg of dough, filling pan. Using Baker's Roller, roll dough to seal perforations and press up sides to form crust. Bake 12-15 minutes or until golden brown. Remove from oven; cool completely.

In Classic Batter Bowl, combine cream cheese, mayo, garlic pressed with Garlic Press and dill mix, if desired; mix well. Spread cream cheese mixture evenly over crust; top with chicken.

Thinly slice cucumber using Ultimate Slice & Grate fitted with adjustable thin slicing blade; cut slices into quarters. Dice tomatoes using Chef's knife (or tomato knife) Grate cheese using Deluxe Cheese Grater. Sprinkle cucumber, tomatoes, cheese and bacon over chicken. Refrigerate 30 minutes. Cut into squares.

Yield: 12 servings

I get more servings than 12. I cut squares smaller and each person usually can have two. Also you can either make the cream cheese and dill mix at home in batter bowl, put lid on and refrigerate. Let sit out at show so it can soften. This helps dill mix soften and lets flavors mix. But I have mixed at show and served immediately too.