

Tasty and creative dinner rolls ideas

Written by

Thursday, 07 April 2011 14:55



Time to shed your winter woolies and spring into action with these delicious recipes. A brunch for family and friends is guaranteed to create a comfy-cozy gathering. Many have discovered that when they come together to eat, they share lots more than a meal. Even though sitting down together links body and soul of a family in a special way, it's also important to spare the cook a major production. That's what's behind this collection of easier-than-it looks dishes. The shortcut is using Warm-N-Serv rolls found in your grocer's freezer. They're already baked and you can just heat and enjoy.

Convenient and easy Warm-N-Serv rolls from the freezer and these fun recipes are sure to produce brunch bravos. Can you think of anything to do with the time you saved making these simple, soon-to-be favorites?

Personal Buffalo Dip Bowls

6 Rhodes Warm-N-Serv™ Soft Dinner Rolls, baked according to directions
olive oil

Dip:

8 ounces cream cheese, softened

1/2 cup sour cream

1/4 cup buffalo sauce (i.e. Frank's Red Hot Sauce)

1 cup grated cheddar cheese

1/4 cup blue cheese crumbles

celery

Cut the top off of three rolls. Hollow out to form a personal dip bowl. Cut the remaining 3 rolls into 6 slices each. Place these plus the tops from the first 3 rolls on a baking sheet. Brush both sides lightly with olive oil. Toast both sides under the broiler until lightly browned.

In a sauce pan, combine cream cheese, sour cream, hot sauce and cheeses. Stir until heated through. Fill each dip bowl with hot dip and serve with the toasted roll slices and celery.

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Ham and Swiss Nibbles

- 1 pan Rhodes Warm-N-Serv™ Garlic Butter Rolls
- 1 cup cubed, cooked ham, divided
- 1 cup grated Swiss cheese, divided

Allow rolls to thaw enough that you can cut each one into 8 equal pieces to make 1-inch cubes. Place half of the bread cubes in the bottom of a sprayed 9x9-inch baking pan. Sprinkle with half of the ham and half of the cheese. Repeat with remaining roll cubes, ham and cheese. Bake at 325°F 10-12 minutes.

Chocolate Filled Beignet

- 1 Package Rhodes Warm-N-Serv™ Buttery Dinner Rolls
- 4 cups canola oil
- 1 cup cream cheese frosting
- 1/2 cup Nutella
- powdered sugar

Remove rolls from pan and thaw in microwave for 1 minute on 50% power. Heat oil in a sauce pan to about 220°F. Fry one roll at a time until golden brown, about 1 to 2 minutes on each side. Remove from oil to drain. Mix cream cheese frosting and nutella until thoroughly combined. Place in a frosting gun or pastry bag and inject into each roll. Sprinkle with powdered sugar and serve.

Lemon Pull-Aparts

- 1 pan Rhodes Warm-N-Serv™ Buttery Dinner Rolls
- 1 tablespoon butter, melted
- 1/4 cup sugar
- 1 lemon rind, grated

citrus glaze:

- 1/2 tablespoon butter, melted
- 3/4 cup powdered sugar
- 2 tablespoons fresh lemon juice

Remove rolls from pan and brush bottom and sides with butter. Place back in pan and brush top with butter. In a bowl, combine sugar and lemon rind and sprinkle over top of rolls. Bake at 350°F 15 minutes. Remove from pan and place on cooling rack. Combine glaze ingredients and drizzle over rolls while still warm.

Crusty Bruschetta

- 6 Rhodes Warm-N-Serv™ Crusty Rolls
- olive oil

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8 roma tomatoes, diced
2 cloves garlic, minced
6-8 large fresh basil leaves cut into small pieces
1 teaspoon dried oregano
2 teaspoons salt
1/2 cup olive oil

Place 6 crusty rolls on a plate. Cover with plastic wrap and microwave on high for 20-30 seconds. Cut each roll into 4 diagonal slices. Place rounds on baking sheet and brush the tops with olive oil. Bake at 450°F about 5 minutes or until edges are golden brown. Remove from oven to cool. Mix tomatoes, garlic, basil, oregano, salt and 1/2 cup olive oil. To serve, spoon tomato mixture on top of rounds.

Peach Bread Pudding

6 Rhodes Warm-N-Serv™ Soft White Dinner Rolls, baked and day old
3 eggs
1 1/2 cups milk
1/3 cup sugar
1 teaspoon almond extract
21 ounce can Peach Pie Filling

Cut rolls into 1/2 inch cubes. Place cubes in a sprayed 8-inch square baking pan. In a bowl, combine eggs, milk, sugar, almond extract and 1 cup peach pie filling. Mix well. Pour over roll cubes. Press down with a spoon to make sure all of the roll cubes are covered with egg mixture. Bake at 350°F 30-40 minutes. Heat remaining pie filling and serve over warm pudding.

Southwest Veggie Sliders

6 Rhodes Warm-N-Serv™ Whole Wheat Rolls, baked according to directions on package
Veggie Patties:
15 ounce can black beans, drained & rinsed thoroughly
4 ounce can diced green chilies
3/4 cup bread crumbs
1 teaspoon smoked paprika
2 cloves garlic, finely chopped
1 egg white
salt & pepper, to taste
1 tablespoon olive oil

Slaw:

1 tablespoon olive oil
1 red or green pepper, finely chopped
1/2 large yellow onion, finely chopped
1 jalapeno pepper, finely chopped
1 clove garlic, finely chopped

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Sauce:

1/3 cup low-fat sour cream

1/2 large avocado, mashed

2 tablespoons fresh lime juice

Toppings:

cilantro

pepper jack cheese

Veggie Patties:

Mash black beans, with a fork, in a medium size bowl. Stir in chilies, bread crumbs, paprika, garlic and egg white. Divide mixture into 6 equal portions and form into patties. Season with salt & pepper and cook in olive oil in a skillet over medium-high heat until nicely browned on both sides.

Slaw:

Saute all ingredients in olive oil over medium-high heat for about 4 minutes or until tender.

Sauce:

Mix sour cream and mashed avocado in a small bowl until smooth. Add lime juice. Slice baked rolls in half. Lightly toast roll halves in oven. Place patties on toasted buns and top with cheese, slaw, sauce and cilantro.

Fruit Bruschetta

6 Rhodes Warm-N-Serv™ Crusty Rolls, thawed

2 tablespoons butter, melted

2 tablespoons sugar

1/2 teaspoon cinnamon

fresh diced, strawberries, pineapple & kiwi

1/2 cup sour cream

2 tablespoons honey

1 teaspoon lemon zest

2 teaspoons fresh lemon juice

Slice crusty rolls into 1/2-inch thick slices. Place on a baking sheet and brush with melted butter. Combine sugar and cinnamon and sprinkle over slices. Bake at 400°F 5-10 minutes or until edges are toasted. Set aside to cool. Place strawberries, pineapple and kiwi in a bowl and toss gently to combine. Place about 1 tablespoon fruit mixture on top of each toasted roll slice. Combine sour cream, honey, lemon zest and lemon juice and mix well. Drizzle over fruit.