

## ANTIPASTO SQUARES

2 pkgs crescent rolls  
¼ lb boiled ham, sliced thin  
¼ lb provolone cheese, sliced thin  
¼ lb salami, sliced thin  
¼ lb swiss cheese, sliced thin  
¼ lb pepperoni, sliced thin  
1 lg (or 2 small) jar roasted red peppers, drained and cut  
3 eggs, beaten slightly with a little pepper  
3 T grated parmesan cheese

Spread 1 package of crescent rolls on bottom of a 9 x 13 pan. Layer meat and cheese in order as written. Top with red peppers. Mix eggs and parmesan cheese. Pour most (leave a **VERY** small amount to brush on top) of egg mixture over top. Top with second package of crescent rolls. Brush with rest of egg mixture. Cover with foil. Bake at 350 degrees for 25 minutes. Remove foil and bake 10 minutes longer (this usually takes more than 10 minutes...) or until it is set in the center and brown on top. Let cool for awhile before cutting into squares. Serve room temperature or warm.

NOTE: Can be made with all reduced or low fat ingredients if desired.