

Betty's Fresh Parsley and Chive Bread Ring Recipe



Uploaded on 29 Jun 2009

In this video, Betty demonstrates how to use fresh parsley and chives to flavor a tasty and inviting bread ring to accompany her Sunday evening meal.

- 1 roll refrigerated crescent rolls
- 4 tablespoons butter, melted
- 4 tablespoons fresh parsley, chopped (less, if dried)
- 2 tablespoons fresh chives, snipped (less, dried)

On a lightly-floured surface, roll crescent roll dough into a rectangle about 1/4-inch thick, so that all perforations are closed. You may need to use your hands to squeeze the perforated sections together. In a small saucepan or dish, combine 4 tablespoons melted butter, 4 tablespoons chopped fresh parsley and 2 tablespoons snipped fresh chives. Spread mixture on top of crescent roll dough rectangle. Roll like a jellyroll, starting at the longer side. When rolled, seal edges. Form into a ring and seal the ends together (as well as you can). With a knife, cut on the diagonal almost all of the way through to the bottom. Continue cutting in equally spaced segments all around the ring. Place on an oven-proof glass dish or metal pan and bake at 375 degrees for 10 to 15 minutes, or until done. (It will be getting brownish on the top.) This bread ring is wonderful with any meal, and it is also great, just by itself!!!