

Summer Grilling - The Heat Is On!

Food Safety Tip: Clean your prep areas before preparing the cinnamon rollups. This will help avoid cross-contamination from previous prepped food items.

Grilling Technique: Hold skewers over the hottest part of the grill instead of the flame to avoid burning the dough.

Grilled Cinnamon Rollups

Serves 8

Ingredients

1 package crescent rolls

¼ cup sugar

1 tbsp cinnamon

Wooden skewers, presoaked in water



Instructions

Combine cinnamon and sugar in a bowl. Separate crescent rolls into 8 individual rolls and sprinkle a bit of cinnamon sugar mixture inside the roll. Beginning with the wide end of the roll, wrap the crescent roll around the wooden skewer. Pour cinnamon sugar mixture onto a flat plate and roll the wrapped crescent roll into the mixture to cover the outside. Hold the skewers over an open flame on the grill or over the hottest area of the grill, rotating frequently, for five minutes. When cooked through, slide off the skewer immediately and let cool.

Optional glaze: Mix ¼ cup powdered sugar and 2-3 tbsps water together until smooth, drizzle over cooked rollup. Experiment with other spice combinations that you like.