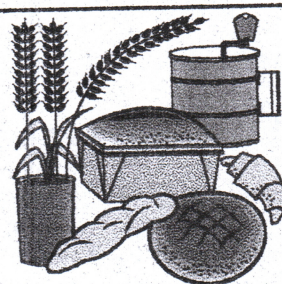


SHRIMP TURNOVERS



2 packs crescent rolls

2 cups raw shrimp

1 can diced rotel w/ chives

1 cup diced onions

shredded mozzarella

salt to taste

basil to taste

Tony's seasoning to taste

3 cloves diced garlic

olive oil

In a bowl mix drained rotel, shrimp, onion, garlic, & seasoning. On large pizza pan, roll out crescent rolls on outer edge, overlapping edges. Brush olive oil on each roll. Put mixture on crescent and roll over, forming a circle (tube) on outer edge of pan. Bake at 425° for 16 - 18 minutes. Remove from oven and cover with cheese.

by: MELANIE WAYNE