

# POSSUM TORTILLA SANDWICHES

Serving Size: 6

| Amount | Measure | Ingredient -- Preparation Method       |
|--------|---------|--|
| 12     | oz      | Fresh caught possum                    |
| 1      | pk      | Cream cheese, softened (8oz)           |
| 1/3    | cup     | Chopped green onion                    |
| 2      | tb      | Chopped fresh dill                     |
| 3      |         | Flour tortillas (8")                   |
| 1      | md      | Cucumber, peeled and thinly<br>-sliced |
| 1/4    | c       | Sunflower seeds                        |
| 1/2    | c       | Alfalpa sprouts                        |

In bowl, combine possum and cream cheese. Stir in green onion and dill.  
Spread 1/3 of possum mixture evenly over each tortilla. Top with 1/3 each cucumber, sunflower seeds, and alfalfa sprouts. Roll up tortilla jelly roll fashion and wrap in plastic wrap. Repeat with remaining tortillas. Refrigerate 2 hours. To serve, cut each roll in half.