



BUTTERED ROSEMARY ROLLS

From the kitchen of Mom Dudley

Ingredients:

Frozen, Unbaked Dinner Rolls
Melted Butter, Regular, Salted
Fresh Rosemary, Coarsely Chopped
Coarse Sea Salt

Directions:

Spray a small iron skillet with cooking spray (or coat with olive oil). Place frozen rolls in the skillet, leaving plenty of room for rising. Cover and allow to rise for several hours.

After rising, brush rolls with melted butter.

Sprinkle on chopped rosemary. Brush with additional butter. Sprinkle with coarse sea salt.

Bake according to roll package directions (usually 400 degrees for 15 to 20 minutes), until rolls are a deep golden brown on top.