



# Noreen's Kitchen

## Party Rounds

### Ingredients

1 ½ cups good quality mayonnaise  
2/3 cup grated Parmesan cheese  
3 tablespoons finely chopped onion  
Dash of Worcestershire sauce  
½ teaspoon seasoned salt

½ teaspoon garlic powder  
½ teaspoon cracked black pepper  
Dried oregano for sprinkling  
Cocktail rye or Pumpernickel bread

### Step by Step Instructions

Preheat broiler.

Lay slices of cocktail bread on a baking sheet, lined with parchment.

To prepare the topping:

Combine mayonnaise, Parmesan, onion, Worcestershire sauce, seasoned salt, garlic powder and black pepper in a bowl. Mix well to incorporate.

Distribute the topping between all of the slices of bread. This recipe should make between 3 and 4 dozen depending on how large your bread is.

Sprinkle with dried oregano. You can also use parsley or paprika or leave the plain if you prefer.

Place pan under broiler with the door cracked. Check after 2 minutes then continue to broil until browned, bubbly and a bit puffed. This will take no longer than 5 minutes. Do not turn away or you could easily burn them.

Remove from oven and allow to cool for a few minutes before serving.

Serve warm.

These are best eaten fresh. Not great to make ahead. You can make the topping in advance and any leftover topping can be kept in the refrigerator for up to two weeks. Do not freeze the topping.

Watch these disappear!

**Enjoy!**