



Noreen's Kitchen

Bacon Cheddar Puffs

Ingredients

1/2 pound bacon cooked & crumbled	1 teaspoon onion powder
2 1/2 cups shredded cheddar cheese	1 teaspoon garlic powder
1 cup mayonnaise	1 teaspoon cracked black pepper
1/4 cup Parmesan cheese	1 teaspoon paprika
1/2 cup green onion, chopped	Cocktail sized pumpernickel bread
1 tablespoon Worcestershire sauce	

Step by Step Instructions

Preheat oven to broil.

Place 24 pieces of cocktail pumpernickel bread on a baking sheet that has been lined with parchment paper.

Place under the broiler for 3 minutes. Remove, flip bread over and return to the broiler for another 3 minutes. Do not leave unattended, and watch it very carefully, it may not take this long. You want your bread to be crisp, not burned.

Blend remaining ingredients together in a large bowl until you have a thick spread.

Spread approximately a tablespoon of the cheese mixture onto each piece of toasted bread. Place the toasts back on the baking sheet.

Place under broiler and watch carefully. When the spread is bubbly, browned and puffy, you should remove them from the oven.

Allow to cool for a few minutes before serving.

The filling can be made up to three days in advance of your function. The filling would also be lovely for grilled cheese sandwiches or stuffed sweet peppers canapes.

ENJOY!