
Ham and Cheese Canape`s (Hot)

Elizabeth Priolean

Party Recipes from the Charleston Junior League - 1993

1/2 cup ground ham
1/4 pound Gruyere cheese, grated
1 tablespoon mayonnaise
1 tablespoon heavy or whipping cream
pinch cayenne pepper
1/4 teaspoon dry mustard
dash Worcestershire sauce
toast points or Melba rounds

Preheat the broiler.

In a small bowl, combine the ham, cheese, mayonnaise and cream. Blend well. Add the seasonings. Mix.

Spread the ham mixture on toast points or Melba rounds.

Broil until bubbly, about 3 minutes.

Yield: 4 to 6 servings

Appetizers

Per Serving (excluding unknown items): 569 Calories; 48g Fat (75.9% calories from fat); 34g Protein; trace Carbohydrate; trace Dietary Fiber; 130mg Cholesterol; 460mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 5 Fat.