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# Bacon and Cheese Tidbits (Hot)

*Joanne Gilmer Cole*

*Party Recipes from the Charleston Junior League - 1993*

*Since these tidbits must be eaten immediately after they come from the broiler, they work best for a small crowd.*

**6 slices bread, crusts removed and each slice cut into four triangles**

**1/3 cup grated sharp Cheddar cheese**

**1/4 cup mayonnaise**

**1 tablespoon minced onion**

**2 teaspoons prepared mustard**

**8 slices cooked bacon, each slice broken into three pieces**

Preheat the broiler.

Place the bread triangles on an ungreased baking sheet. Toast one side in the broiler (watch carefully).

Place the cheese, mayonnaise, onion and mustard in a small bowl. Mix well.

Spread the cheese mixture on the untoasted side of each bread triangle. Place the triangles on a baking sheet. Top each one with a bacon piece.

Broil until the cheese bubbles, 1 to 3 minutes (watch carefully). Serve immediately.

Yield: 4 to 6 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1098 Calories; 77g Fat (62.5% calories from fat); 29g Protein; 76g Carbohydrate; 4g Dietary Fiber; 64mg Cholesterol; 2053mg Sodium. Exchanges: 5 Grain(Starch); 2 Lean Meat; 0 Vegetable; 9 Fat; 0 Other Carbohydrates.*