
Swiss Ryes

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1/2 cup bacon, fried and crumbled
1 cup Swiss cheese, grated
1 can (4-1/2 ounce) ripe olives, chopped
1/2 cup green onions, minced
1 teaspoon Worcestershire sauce
1/4 cup mayonnaise
party rye bread

In a bowl, combine the bacon, Swiss cheese, olives, green onions, Worcestershire and mayonnaise. Mix well.

Spread on party rye slices.

Bake at 375 degrees for 10 to 12 minutes or until lightly browned.

Yield: 25 to 30 pieces

Appetizers

Per Serving (excluding unknown items): 1526 Calories; 137g Fat (79.6% calories from fat); 70g Protein; 9g Carbohydrate; 1g Dietary Fiber; 224mg Cholesterol; 2590mg Sodium. Exchanges: 9 Lean Meat; 1/2 Vegetable; 0 Fruit; 16 Fat; 0 Other Carbohydrates.