
Bacon Blue Cheese Toast (Hot)

Sterling Hannah

Party Recipes from the Charleston Junior League - 1993

1/2 cup (one stick) butter, room temperature

4 ounces blue cheese, crumbled, room temperature

6 slices bacon, cooked crisp and crumbled

1 loaf French bread

Preheat the broiler.

In a medium bowl, combine the butter, blue cheese and bacon.

Cut the bread into slices 1/3 inch thick. Toast in the broiler on one side only (watch carefully).

Spread the cheese and bacon mixture on the untoasted sides of the bread slices and broil until bubbly, 1 to 2 minutes.

Serve hot.

Yield: 24 hors d'oeuvres

Appetizers

Per Serving (excluding unknown items): 2269 Calories; 111g Fat (44.2% calories from fat); 76g Protein; 238g Carbohydrate; 14g Dietary Fiber; 242mg Cholesterol; 5419mg Sodium. Exchanges: 15 1/2 Grain(Starch); 5 Lean Meat; 19 Fat.