

BACON CHEESE FINGERS

By Dorothy Zehnder

1 cup shredded Swiss cheese (or ½ cheddar and ½ Swiss)
8 slices bacon, cooked & crumbled
3 tablespoons mayonnaise
1 tablespoon grated onions
1 tablespoon celery, finely chopped
½ teaspoon Bavarian Inn All-Purpose Seasoning
1 small clove natural garlic, minced
10 slices day-old bread, crusts removed and cut into thirds

Combine first 7 ingredients and blend well. Spread cheese mixture over each piece of bread. Bake on a cookie sheet at 325°F for 10 minutes.

****Note from Dorothy – This is one of my families favorite appetizers. I think it is because of the bacon. For me, it is so simple to make. I prepare the spread ahead and then pop them in the oven as soon as my family starts walking in the door.*