

Almond Cheddar Appetizers

Yield: about 4 dozen

These appetizers also freeze well for baking and serving later.

- 1 cup mayonnaise
- 2 teaspoons Worcestershire sauce
- 1 cup (4 ounces) shredded sharp cheddar cheese
- 1 medium onion, chopped
- 3/4 cup slivered almonds, chopped
- 6 bacon strips, cooked and crumbled
- 1 loaf (1 pound) French bread

In a bowl combine the mayonnaise and Worcestershire sauce; stir in cheese, onion, almonds, and bacon. Cut bread into 1/2 inch slices; spread with cheese mixture. Cut slices in half; place on a greased baking sheet. Bake at 400 degrees for 8-10 minutes or until bubbly.

Unbaked appetizers may be frozen. Place in a single layer on baking sheet; freeze for 1 hour. Remove from the baking sheet and store in an airtight container for up to 2 months. When ready to use, place unthawed appetizers on a greased baking sheet. Bake at 400 degrees for 10 minutes or until bubbly.