

CHEESE AND BACON SPREAD

Joyce Wyatt

Grate a 4-inch hunk of American cheese into a large bowl.

Then take a quarter pound of bacon (which you have frozen) and cut into 1" pieces and place into the Cuisinart. Grind this into small pieces.

To this add: 1/4 cup of Dijon mustard. If it is dry, add a speck more mustard.

Spread on Triscuits and place under the broiler until bubbly and browned. Serve hot.

This spread keeps in the refrigerator for at least three weeks.