



Bacon Rolls

Here is a simple, yet tasty appetizer adapted from the pages of the vintage "Woman's Day Collector's Cook Book" - 1960 retro cooking at it's best!

1/4 lb. bacon
12 thin slices fresh white bread
butter
1/4 cup grated Parmesan cheese
2 Tablespoons minced fresh parsley
paprika
Cayenne pepper

Cook bacon until crisp. Drain well on paper towels, then crumble well. Remove the crusts from your bread, then butter each slice (covering the top with a thin layer of butter - not too thin though, you want plenty of butter flavor to come through). Down the middle of each slice, put a line of crumbled bacon, then sprinkle with cheese, parsley, paprika, and a dash of cayenne pepper to taste. Roll up each slice like a cigarette, as tightly as possible, then fasten with a toothpick. Heat your oven's broiler. Place the bacon rolls on a baking sheet (or broiler pan), then broil in your oven until brown (only a couple of minutes in my oven). I like to cut these into smaller pieces after cooking, then serve warm.

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