

Cheese Toast

recipe devised by me.



This is so simple I'm almost embarrassed to make it into a "recipe."

4 slices white bread, about 3/4 inch thick

2 tablespoons unsalted butter, softened

2 tablespoons Savory Spice Cheese Powder

2 tablespoons chives, minced

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 4

The store, Savory Spice, has a powder that looks something like the cheese powder in boxes of mac and cheese. It's an intense flavoring and gives anything a hyper-cheesy flavor.

1. Preheat broiler to high. Place bread slices on a foil or Silpan lined baking sheet and broil until JUST golden brown. Remove from oven.
2. Meanwhile, mix the butter, cheese powder and chives in a small bowl until it's smooth.
3. Turn bread slices over and spread the butter/cheese mixture on each slice, covering out to all edges.
4. Broil until bubbly, about 2 minutes or so. Or less, depending on how far the broiler element is away from the bread. Be careful - it burns quickly. Serve while warm.

Per Serving (excluding unknown items): 118 Calories; 7g Fat (50.7% calories from fat); 2g Protein; 12g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 135mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 1 1/2 Fat.