

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Curry Cheddar Bits

Similar to recipe in "The Curry Book"

Say you're working on a big feast, and say you have a lot of hungry diners over early. But I repeat myself. Fix these and you'll keep them busy repeating themselves at the snack table...

3½-4 cup grated Cheddar cheese
4 scallions, minced
4 oz sliced black olives (Kalamata, Niçoise)
½ cup mayonnaise
4 Tbsp curry powder, mildly spicy
8 English muffins, split, toasted

In a medium mixing bowl, toss together cheese, onion and olives. Stir together mayo and curry powder in a small bowl. Add mayo mix to cheese; stir to combine and make a paste.

Preheat oven broiler. Place toasted muffin halves on baking sheets. Spread cheese mix on each muffin half. Broil until they are golden brown and puffy, but don't let them burn! Only takes a couple of minutes.

Let the snacks cool slightly, cut into quarters and serve! That simple...

Lots of variations are possible with this one, including using different cheeses, various sauces (I like horseradish) mixed in the mayo, and so on. Use some minced jalapeño or Serrano pepper to really spice these up! And yes, you can cut the recipe down easily, for small crowds...

Yield: About 64 tasty bits (less if you're not supervising the cook well)

Preparation time: 10 minutes

Cooking time: 5 minutes

