



NIPPY CHEESE SQUARES

INGREDIENTS

- 8 oz. cream cheese
- 1 medium yellow onion, grated
- 10 drops Tabasco sauce
- 6 Tbsp. mayonnaise
- 1 C grated parmesan cheese
- 2 loaves cocktail rye bread

INSTRUCTIONS

Combine cream cheese, onion, Tabasco, mayo, and parmesan thoroughly. Butter one side of the slices of bread and toast under the broiler. Spread 3 tsp. of cheese mixture on each slice of bread. Can sprinkle additional grated parmesan on top, if desired. Place in a single layer on a baking sheet and broil until tops are golden brown and bubbly.

These can be made ahead and kept in the freezer indefinitely. My Nana would make these by the 100's every few months, and she, my mom, and my aunts always had bags of them ready to pull out for a party or appetizer.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE

