

SWISS CHEESE CROSTINI

Ingredients:

1 - French baguette
4 – cups (32 oz.) shredded Swiss cheese
¼ - cup of beer
2 – tbsp tomato paste
1 – tbsp spicy brown mustard
¼ - tsp garlic powder
1/8 – tsp hot sauce

Preparation:

Cut baguette in ¼-inch thick slices, and place on an aluminum foil-lined baking sheet

Bake at 400 degrees for 5 minutes or until lightly browned

Combine cheese and next 5 ingredients; spread on bread slices

Bake at 400 degrees for 5 minutes or until cheese melts

Serve immediately

Yields 3 dozen