

Olive Cheese Melt

- 1 c ripe olives, chopped
- 1/3 c green onions, chopped
- 1 1/2 c sharp cheddar cheese, grated
- 1/2 t curry (optional)
- 1/4 t salt (optional)
- 1/2 c mayonnaise (or less, just enough to bind ingredients)
- 8 English Muffins, split open (regular or whole wheat)

Optional additions or substitutions to mix and match – finely chopped:

coloured pepper, feta, sun-dried tomato, mushrooms, salami, red onion, chives, arugula
Combine ingredients and spread on muffins. Bake at 400 degrees for 15 minutes until golden brown and bubbly.

Lunch Food

Serve alone mini pizza style, or with a salad, sliced ripe tomato, sliced avocado, guacamole or eggs.

Party Food

Cut in 4 to serve as appetizers. A crowd pleaser circulating at potluck parties. Freezes after baking, first on a flat pan, then once frozen, stacked in freezer bags. Bake from frozen to serve as required.

Jittery Cook