



Say Cheese And Dip Into Deliciousness

(NAPSA)—For instant entertaining and casual get-togethers, few foods can help you glide into host mode more than these easy, elegant slider bites.

Jarlsberg Dip Slider Bites

(From www.kitchenminions.com)

Ingredients:

- 1 French baguette
- 1 8-ounce container Jarlsberg Original Cheese Dip
- Melted butter
- Grape or cherry tomatoes, sliced thin

Directions:

Cut baguette into ¼"-thick slices. Spread each slice with a generous layer of Jarlsberg dip. Place tomatoes on half of the bread slices and top those halves with "no tomato" slices (spread side down), to finish sandwich. Heat a grill pan on medium low. Lightly brush top of sandwiches with butter and place them on hot grill, butter side down; brush tops with butter. Grill 3 minutes, until golden brown and dip is melted, before carefully flipping to grill the other side (3 minutes), before removing from pan. Serve warm and enjoy.

Some Tasteful Variations

•For a meatier "bite," replace tomatoes with sliced ham or crispy bacon bits.



This mini grilled tomato with Jarlsberg red onion dip should be a big hit at all your get-togethers.

•For an earthier flavor note, use truffle oil instead of melted butter.

•Replace tomatoes with a teaspoon of apricot preserves, a sweet complement to the tang and creaminess of the cheese.

•Try these slider bites with different breads—sourdough, rye, pumpernickel or whole grain.

Known for its unique, mellow-nutty flavor, shredded Jarlsberg is the main ingredient in the new dip made with mayo and red onion. You may care to keep a cup on hand for quick and easy entertaining, picnics, tailgating and anytime you get together with friends. It also tastes great melted on a hamburger, steak or baked potatoes or stuffed into jalapeños, mushrooms or chicken breasts. It's now available in supermarkets.

Learn More

Check www.jarlsbergusa.com for more recipes, tips and store locations.