

Cheesewiches

Make a bunch of these and keep them in the freezer for another day.

(Freeze them individually on cookie sheets, then move/store to plastic freezer bags)

1 stick unsalted butter, softened

2 jars KRAFT OLD ENGLISH spread cheese

½ teaspoon onion powder

¾ teaspoon Worcestershire sauce

¾ teaspoon dried dill weed

½ teaspoon hot sauce (Tabasco is fine)

1 loaf PEPPERIDGE FARM thinly sliced white bread

Mix the butter and cheese in a mixer or food processor.

Add the rest of the ingredients (except the bread).

Cut each bread slice into quarters (you can slice the edges off if you like)

In between 2 square slices of bread, spread the cheese mixture.

Then spread some more cheese mixture on the top and bottom of each “sandwich”.

Lay on parchment lined cookie sheets and freeze.

To bake:

Oven at 350.

Butter a cookie sheet.

Lay frozen cheesewiches on the sheet.

Bake 350 until cheese is lightly browned—about 10-20 minutes.