



**July 2005**

*Here is a quick typically American hors d'oeuvre — most of it can be made ahead — just assemble, heat and serve with drinks before dinner. I like to leave the cheese out overnight to soften it and intensify the flavor.*

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## **Tante Marie's Cheese Melts**

### *Ingredients*

1 loaf French bread  
1/2 lb. applewood smoked thick-cut bacon  
6 Roma tomatoes  
coarse salt and freshly ground black pepper  
1/2 lb. sharp cheddar, shredded

### *Instructions*

Cut the bread into 1/4 inch slices, place on a baking sheet under a preheated broiler. Broil until golden, then turn the pieces of bread over and brown the other side.

Cook the bacon in one layer in a frying pan, and let cool on paper towels. Cut or tear into 1/4 inch pieces.

Cut the tomatoes into 1/4 inch slices.

Just before serving, place the toast on the baking sheet, cover with a slice of tomato, sprinkle with salt and pepper, put on top several pieces of bacon, and a generous amount of cheese. Place under the broiler until the cheese melts.

Serve warm.

**Makes 24 hors d'oeuvres.**

