

APPETIZER

TEA'S TOASTS

Makes 12

1 c (4 oz) finely shredded Gruyère cheese

1/4 c (1 oz) grated Parmesan cheese

2 tbsp minced shallots

1 tbsp Earl Grey tea leaves, finely ground

3 tbsp mayonnaise

12 cocktail-size slices European-style whole grain dark
pumpernickel bread

1. Turn on your oven to broil. Lay the bread on a pan or cookie sheet.
2. Combine both cheeses with the shallots, tea and mayonnaise in a bowl.
3. Spread on the pumpernickel bread, patting to smooth. Broil until the cheese is hot and bubbling, watching that the cheese doesn't burn. Remove and serve.