

Cheese Tidbits (appetizers)

Prep: 5 mins.

Cook: 4 mins

Yields: 16 Tidbits

Recipe inspired by "Dining By Rail", by James D. Porterfield

Ingredients

- 6 slices potato bread
- 4 oz. cream cheese, room temperature
- 8 oz. cheddar cheese, grated
- 1 tsp. Dijon mustard
- 3 oz. ham, finely diced
- 3 T. butter for cooking
- ½ c. panko breadcrumbs



Instructions

1. Trim crust from the bread slices. Make sure slices are the same size.
2. Place cream cheese in a small bowl and add cheddar cheese, mustard, and ham and mix well.
3. Layer cheese mixture ¼ inch thick on three slices of bread. Top with remaining bread slices.
4. Heat 1 tablespoon of butter in a large skillet over a medium heat.
5. Put remaining 2 tablespoons of butter in a small bowl,
6. Spread each side of the sandwich with butter, then coat with the panko crumbs.
7. Place each sandwich in the skillet and cook until golden brown, about 1 to 2 minutes per side, then cut into eighths. Serve warm with toothpicks.