

## SMOKED BACON & CHEDDAR CANAPÉS

*A real crowd pleaser!*



### **Ingredients**

*For the cheese sauce:*

*250ml milk*

*2 tbsp plain flour*

*25g Calon Wen Organic Salted Butter*

*75g BMS Smoked Cheddar with Paprika –  
crumbled*

### *Canape Shells*

*4 rashers of Smoked Bacon – cooked and diced*

*Chives – roughly chopped*

*Edible flowers – if in season*

This delicious recipe was passed on to us by one of our lovely customers Ally! It's a real crowd pleaser and perfect as a hot nibble if you're entertaining or just as a naughty afternoon snack!

Heat oven to 180C/160C fan/gas 4.

Melt the Butter in a large saucepan on a medium heat. Add the flour and milk and start to whisk. Bring the mixture to a boil and keep whisking until the sauce begins to thicken, turn heat down.

Whilst the sauce is thickening, fry the rashers of Smoked Bacon, pat off any excess oil and dice.

Add the Bacon and the Smoked Cheddar to the sauce and give it a good stir.

Lay the canape shells onto baking tray and pour in the cheese sauce. Pop in the oven for 5 -10 mins.

Take out and leave to cool for a minute or two – they will be piping hot!

Sprinkle over the chives and wild garlic flowers and allow your guests to dig in!