

SMOKED BACON & CHEDDAR CANAPÉS

A real crowd pleaser!

Ingredients

For the cheese sauce -

75g [Smoked Cheddar with Paprika](#), crumbled

25g [Welsh Dragon Butter](#)

250ml milk

2 tbsp plain flour

[Canapé Shells](#)

4 rashers of [Smoked Bacon](#), cooked and diced

Chives, roughly chopped

Edible garlic flowers, if in season



Melt the [Welsh Dragon 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 [Smoked Bacon](#) and the [Smoked Cheddar with Paprika](#) to the sauce and give it a good stir.

Lay the [Canapé 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.

Enjoy!