



Curried Shrimp & Cheddar Toasts

Serves 22

Ingredients:

2 loaves small diameter French bread
4 tbsp onion, minced
6 oz cream cheese
1 cup Cheddar cheese, shredded
1 cup Parmesan cheese, shredded
1 cup mayonnaise
4 tbsp scallions or chives, minced
2 tsp Curry
8 oz cooked shrimp

Directions:

Cut the bread in $\frac{1}{4}$ " thick slices. Toast in a 325 degree oven until golden.
In the bowl of a food processor, place the onion until very finely chopped.
Add the cheeses and mayonnaise, and process until smooth.
Add the scallions and curry and process to combine.
Remove cheese mixture to a mixing bowl.
Cut each piece of shrimp into thirds or halves.
Fold the shrimp into the cheese mixture.
When the toasts are cool, place a heaping teaspoon of the shrimp on each toast, making sure that each toast has 1-2 pieces of shrimp on it.
Garnish each toast with a piece of chive scallion.
Toasts may be frozen, if desired.
To serve, heat the toasts on a baking sheet in a 350 degree oven until the topping is heated through.
If the toasts are frozen you do not need to defrost them. Just warm them for a longer time.

Yield 60-70 toasts