

## Bacon Cheddar Pinwheels

Makes 14 Servings

Yield: 28-30 pieces

*The Silver Chef Cookbook*  
Appetizers/Hors d'oeuvres

*Growing up in Ohio, I remember this hors d'oeuvres being served at every church function, pot luck, family picnic, party, or get together. I don't know exactly who created these tasty bite size morsels so I credit mothers everywhere. This has become my most requested hors d'oeuvres. One great thing about this hors d'oeuvre is that they freeze well. So when I prepare them I do a double batch and freeze them. Then all I have to do is pull out as many as I need and bake them.*



**1 1/2 pounds sliced bacon, very cold (NOT THICK CUT)**  
**20 slices white sandwich bread, crusts removed**  
**1 can sweetened condensed milk**

**1 1/2 teaspoons Worcestershire sauce**  
**1/4 cup Dijon style mustard**  
**2 cups shredded sharp cheddar**

1. Trim crusts from 10 slices sandwich bread and roll trimmed bread flat with rolling pin and set aside.
2. In small bowl, combine 1 can sweetened condense milk, 1/4 cup dijon mustard, and a splash of Worcestershire sauce and set aside.
3. Cut package of cold bacon in half making half strips.
4. Lay 3 half strips side by side (just touching) on flat surface.
5. Place one piece of rolled bread on top and spread with 1 tablespoon of sweetened condensed milk mixture.
6. Sprinkle with shredded cheddar cheese.
7. Roll bacon around bread and cheese (jelly-roll fashion) and secure each bacon piece with toothpick.
8. Repeat procedure until bacon is gone.
9. With sharp knife cut between each bacon strip and place on a baking sheet with sides.
10. Bake in a 375° F. oven for 20-25 minutes or until bacon is done and nicely browned.  
(CAN BE FROZEN AT THIS POINT AND PLACED IN A SEALED CONTAINER.)
11. Remove from oven and allow to sit for 5 minutes before serving.