



# Cooking *in the* Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## **Bacon Cheese Wraps**

Serves 12

### Ingredients:

- 6 slices of bacon, cooked but not extra crispy
- 6 slices thin bread, crusts removed
- 1 container port wine cheese spread (½ lb.)

### Directions:

1. Preheat the oven to 400° F.
2. Quarter cut the cooked bacon into 4 smaller strips (once across and lengthwise).
3. Spread the cheese spread generously over each slice of bread.
4. Cut each slice of the bread into four squares. Pinch the corners together to make a little triangle shape.
5. Wrap triangle with a bacon strip (¼ of a bacon slice). Secure bacon in place with a toothpick.
6. Place on baking sheet. Repeat with remaining bread squares and bacon strips.
7. Bake for 10-12 minutes at 400° F, until the cheese is melted and the bread is lightly toasted.