

Parmesan Puffs

1 package (10 oz.) frozen Pepperidge Farm patty shells, thawed
1 egg, slightly beaten
½ cup Parmesan cheese

Heat oven to 425°F. Place patty shells slightly overlapping on a floured board. Roll to a 9"x18" rectangle. Brush with egg. Sprinkle half of dough with 2 tablespoons cheese. Fold over other half to form a square. Roll to 12"x16". Cut into 1½" strips – then cut diagonally to form diamonds. Before separating dough, brush with egg and sprinkle with remaining cheese. Place ½" apart on ungreased sheet. Bake 10-12 minutes or till puffed and golden. Serve hot.

To make ahead – store in airtight container. Reheat on sheet at 425°F for 5 minutes or till crisp. Makes about 4 dozen.

Cheese Puffs

1 cup grated natural sharp cheese	¼ teaspoon salt
3 tablespoons soft butter	½ teaspoon paprika
½ cup sifted flour	24 stuffed olives

Blend cheese with butter. Stir in flour, salt and paprika; mix well. Wrap 1 teaspoon cheese dough around 24 stuffed olives, completely covering olive. Arrange on ungreased cookie sheet. Bake at 400°F for 10-15 minutes or until golden. Can be frozen until you are ready to use them.

Cheese And Bacon Hors D'Oeuvres

Bread slices, crusts removed
Sharp cheddar cheese spread (Wispride)
Bacon

Flatten bread slices with rolling pin. Spread with cheese and roll up. Cut bacon slices in half lengthwise and crosswise. Cut rolls in 4 pieces and wrap each with a piece of bacon. Secure with toothpicks. Freeze or chill till ready to serve. To serve, partially thaw if frozen. Bake at 400°F 20 minutes on a rack over a baking dish. These may be partially baked 10 minutes earlier, removed and baked final 10 minutes just before serving.

Vegetable Dip

2 packages Hidden Valley Ranch Style Dressing
2 cups Mayonnaise
1 cup buttermilk

Serve with raw vegetables.