

175 WORDS, 60 SECONDS

SAY CHEESE FOR FUN FOODS

For instant entertaining and casual get-togethers, few foods CAN HELP YOU GLIDE INTO HOST MODE MORE THAN EASY, ELEGANT SLIDER BITES, CUT A BAGUETTE INTO QUARTER INCH-THICK SLICES, SPREAD EACH WITH A GENEROUS LAYER OF JARLSBERG ORIGINAL CHEESE DIP. PLACE GRAPE OR CHERRY TOMATOES, SLICED THIN, ON HALF THE SLICES AND TOP WITH THE OTHER HALF, A SPREAD SIDE DOWN, LIGHTLY BRUSH THE OUTSIDE OF EACH SANDWICH WITH BUTTER AND PLACE THEM ON A HOT GRILL FOR THREE MINUTES ON A SIDE UNTIL GOLDEN BROWN AND DIP IS MELTED. KNOWN FOR ITS UNIQUE, MELLOW-NUTTY FLAVOR, SHREDDED JARLSBERG IS THE MAIN INGREDIENT IN THE NEW DIP ALONG WITH MAYO AND RED ONION, YOU MAY CARE TO KEEP A CUP ON HAND FOR QUICK AND EASY ENTERTAINING, PICNICS, TAILGATING AND ANYTIME YOU GET TOGETHER WITH FRIENDS. IT ALSO TASTES GREAT MELTED ON A HAMBURGER, STEAK OR BAKED POTATOES OR STUFFED INTO JALAPEÑOS, MUSHROOMS OR CHICKEN BREASTS. IT'S NOW AVAILABLE IN SUPERMARKETS. FOR MORE RECIPES, TIPS AND STORE LOCATIONS, SEE JARLSBERG-U-S-A--DOT--COM.