



Euro - Plus Design
Project Design and Facilitation

APPETIZER: CHEESE SQUARES

1-1/2 CUP BISQUICK MIX

1 EGG

1 CUP MILK

10 oz. CRACKER BARREL EXTRA SHARP CHEESE
SHREADED AND DIVIDED IN ½

1 STICK BUTTER (OR LESS) DIVIDED IN ½

1 ONION CHOPPED

Sauté onion in ¼ cup butter or less

Batter:

Mix bisquick, egg and milk.

Add ½ of grated cheese and onion

Spray 9x12 pan with pam

Pour batter into pan and cover with remaining cheese

Top with melted butter (The recipe called for 1 stick of butter; I think you can use less.)

Bake for 20 minutes @ 375

Cool

Cut into squares and flash freeze

Store in plastic bags in freezer

Reheat on parchment paper.