

Beer Cheese Bagel Crisp

Drawing inspiration from the flavor of **Merkts® Beer Cheese**, we just discovered menu idea #101 for a bagel. An onion bagel is pressed in a Panini grill creating two toasty, crispy/oniony rounds. We don't stop there...spreading each with **Merkts® Beer Cheese**, then sandwiching it with thin slices of black forest ham & a squirt of honey mustard.

INGREDIENTS:

6 C Merkts® Beer Cheese, room temperature
48 each bagel, onion
12 pounds ham, black forest, deli sliced (thin)
1 C honey mustard, prepared

METHOD:

1. Split the onion bagels in half. Reserve in a covered container, until needed.
2. **For 1 order:** Place a split onion bagel on a Panini grill and press for approximately 1 minute, to create two toasted crispy thin rounds. Evenly spread the inside of each round with 1 Tbsp Merkts® Beer Cheese. Place 4 oz. ham on the spread bottom round then squirt 1 tsp of honey mustard over the ham and finish with the spread top round.
3. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 sandwich

