



Warm Chutney Hors d'oeuvres

INGREDIENTS:

- 1 cup SchoolHouse Kitchen Chutney
- 1/2 il. very sharp cheddar cheese, grated
- 1 teaspoon minced onions
- 1 tablespoon mayonnaise

DIRECTIONS:

Mix all ingredients together. Place on small toasted bread circles or squares.
Bake in 350 oven until the chesse melts.

SCHOOLHOUSE
KITCHEN



Baked Salmon

INGREDIENTS:

- 10 oz 1" thick salmon filet
- fresh dill
- 2 teaspoons SchoolHouse Kitchen Mustard
- Olive oil

DIRECTIONS:

Grease baking dish with olive oil. Lay filet on top of fresh dill. Spread ShcoolHouse Kitchen Mustard on top. Top with more dill. Cover with foil and bake at 400 for 20 minutes.