

# Savory Toasted Cheese

From Master Bishop Geoffrey d'Ayr

(From 'Sir Kenelan Digby's Closet Opened', 1640's, Written Earlier)

6 lbs Cream Cheese	3 tsps. Pepper
3 lbs Brie Cheese, de-crusted	3 cups Cooked Green Vegetables (Green beans, Peas, Broccoli, Asparagus)
12 Strips Bacon, Cooked Crisp and Crumbled	
12 tbls. Butter	

Cream together cheeses and butter, add pepper to taste and crumbled bacon. Put cooked vegetables in baking pan; pour cheese mixture over vegetables and bake at 350 degrees until browned and bubbly.

**Sideboard:** Note Bishop Geoffrey d'Ayr -- This recipe was originally developed by Duchess Diana Alene, But I went back to the source and reinterpreted the recipe. This interpretation in turn became the mother of all savory toasted cheese recipes by later cooks.

Mixing the cheeses together requires great upper body strength. You can con fighters into stirring it for you by telling them "it builds strong sword arms".