

## NATIONAL TRUST OF SOUTH AUSTRALIA RECIPES

### Cheese and bacon savories

This recipe for cheese and bacon savories [sic] is taken from a bestselling fundraising cookbook created by Country Women's Association members in Tasmania. First published in 1950, *The Esk Valley Cookery Book* sold more than 400,000 copies by the time the last edition went to print almost 50 years later. The recipes included this winter weekend favourite provided by Campbell Town member Joan Lane, who came up with the idea. 'Mum used to make them often on a Sunday night, and we loved them,' her daughter Eve recalled. Served with a bowl of soup, the toasties make a quick and easy snack, and a perfect way to use up slightly stale bread.

4 thick slices of stale bread  
2 rashers of bacon  
1 egg  
100 g (1 cup) grated cheddar cheese

Preheat the oven to moderate (180°C in a conventional oven). Line a baking tray with baking paper.

Cut the bread into thick fingers. Cut the bacon into strips and place a piece on each finger of bread.

Lightly beat the egg in a small bowl, then stir in the cheese. Spoon the egg mixture over the bacon.

Bake for 10–15 minutes until golden brown. Serve hot.

Serves 2

#### Cook's tips

- The original recipe suggests removing the crusts from the bread.
- Consider seasoning the toastie with freshly ground black pepper or a pinch of paprika before baking.



Image: Credit to Liz Harfull