

# Gran Shirley's Quiche Cheese Rolls

(45 mins prep | 10 mins cooking | makes 30)

250 grams	tasty cheese (grated)
340g can	evaporated milk
½ packet	onion soup mix
227g can	crushed pineapple in juice (drained)
1 loaf	sandwich-sliced bread
150 grams	butter or margarine (softened)

1. Combine evaporated milk and onion soup in a pot and whisk well. Bring to a medium heat while stirring.
2. Add cheese and allow to melt into evaporated milk mixture while stirring. Remove from heat.
3. Add the drained pineapple to the cheese mixture and combine. Allow to cool - at least 1 hour.
4. Butter bread on one side. Remove crusts if desired.
5. On the non-buttered side, spread 1 tablespoon of the cheese mix on each slice of bread. Roll up and place face-down on a baking tray.
6. Bake in a 180°C oven for 5 to 10 minutes or until just golden brown.
7. Recipe may be doubled for parties. Cheese Rolls can be frozen on greased tray (do not let them touch) and then kept in bag or container once frozen until ready to use.