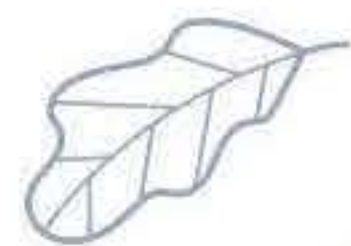




CRACKER
BARREL

TRISCUIT & CRACKER BARREL Smoky Open-Face Pear, Ham & Cheese Snacks



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Prep Time: 20 min Total Time: 20 min Makes 6 servings, 4 topped crackers (86 g) each.



Ingredients

80 g Cracker Barrel Smoked Cheddar Block

24 Triscuit Garden Veggie Crackers

12 thin slices (120 g) deli honey ham, cut in half

2 small pears, each cut into 12 slices

4 tsp. old-style mustard

Nutrition Information per

Serving: 190 Calories, 9 g Total Fat, 3 g Saturated Fat, 0 g Trans Fat, 20 mg Cholesterol, 460 mg Sodium, 21 g Total Carbohydrate, 3 g Dietary Fiber, 6 g Total Sugars (Includes 1 g Added Sugars), 8 g Protein, 0 %DV Vitamin D, 10 %DV Calcium, 6 %DV Iron, 5 %DV Potassium, 2 %DV Vitamin A, 4 %DV Vitamin C

Preparation

Heat oven to 400°F.

Cut cheese into 24 slices, then cut each slice in half.

Place crackers in single layer on baking sheet; top with ham, pears and cheese.

Bake 4 to 5 min. or until cheese is melted.

Top with mustard.

Tips

Substitute

Substitute apples for the pears.

Food Facts

For best results, prepare using crisp sweet pears, such as Bartlett or Bosc.

