



Deviled Cheese Toast

by **Clinton Kelly**



Crisp Italian bread piled high with a sharp cheddar, mayo, and pickle-pepper mix that bubbles into golden, gooey perfection under the broiler. A little spicy, a little salty, a lot addictive.

Prep Time:
10 Minutes

Cook Time
4 Minutes

Serves:
4-6 Servings

Level:
Beginner

Ingredients

- 8 slices crusty Italian bread (thinly sliced)
- 8 oz grated sharp cheddar cheese
- 1 cup mayonnaise
- ¼ cup chopped dill pickles
- ¼ cup finely chopped roasted red pepper
- 1 pinch red chili flakes
- Salt and pepper to taste

Instructions

Step 1

Preheat your oven's broiler.

Step 2

Lightly toast the bread slices for about 30 seconds. Remove and set aside.

Step 3

Mix cheddar, mayonnaise, pickles, roasted red peppers, and chili flakes in a bowl. Season with salt and pepper.

Step 4

Spread a thick layer of the mixture onto each toasted slice.

Step 5

Broil until the topping is golden brown and bubbly — about 2-4 minutes.

Step 6

Serve hot straight from the tray.

Serving & Finishing

- Serve immediately for maximum crunch and melt. Great as a cocktail-hour snack, midnight bite, or easy crowd-pleaser.

Extra Flair Tip:

- Add a dash of hot sauce to the cheese mixture for a truly “deviled” kick.