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Witches Cheese Brooms with Hot Banana Pepper Mustard Recipe

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WITCHES CHEESE BROOMS WITH HOT BANANA PEPPER MUSTARD RECIPE

Ingredients

- Mozzarella cheese sticks
- Pretzel sticks
- Fresh chives, cut into thirds
- Cherchies® Hot Banana Pepper Mustard (or Cherchies® Champagne Mustard or Cherchies® Cranberry Mustard for a milder dipping sauce)

Preparation

1. Cut mozzarella sticks in half. With a sharp paring knife, score slits around the perimeter of the cheese stick, making sure to only cut into two-thirds of the cheese stick, allowing room at the top for the pretzel to be inserted. Gently pry the cheese apart to look like a broom.
2. Insert the pretzel stick into uncut portion of the cheese stick.
3. Cut fresh chives into thirds. Tie one-third of the chive around each of the broomsticks. Snip off ends of the chive.
4. Serve with your favorite dipping sauce, in this case our Hot Banana Pepper Mustard.



This delicious recipe brought to you by Cherchies® Specialty Foods

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