

Quick & Easy

THE COSTCO WAY

Kirkland Signature Grass-Fed Butter Cheese Rolls

Makes 10 to 12 servings

Ingredients:

1⅓ cups milk
2 tsp rosemary, chopped and divided
5 Tbsp Kirkland Signature Grass-Fed Butter, divided
2 Tbsp onion, finely chopped
½ cup flour
1½ cups cheddar cheese, grated and divided
1½ tsp horseradish
Pinch of salt
Pinch of pepper
10-12 slices white bread, crusts removed

Instructions:

Preheat oven to 425 F. Line a baking sheet with parchment paper. In a small saucepan over medium-low, add milk and 1 tsp rosemary. Stir. Bring to a gentle boil. Reduce heat to the lowest setting to keep warm.

In a second small saucepan over medium, melt 3 Tbsp of butter. Add onion. Cook for 5 minutes. Reduce heat to low. Add flour. Cook for 5 minutes, stirring constantly. Add rosemary milk, ⅓ cup at a time. Stir well between each addition. Cook for 5 minutes, or until a smooth thick sauce forms. Add more milk if it is too thick. Add 1 cup cheese and horseradish. Stir until melted. Season with salt and pepper. Cover pot. Set aside to cool.

Spread a thick layer of cooled cheese sauce over bread slices. Sprinkle each slice with the remaining ½ cup of grated cheese. Tightly roll up each bread slice. Secure with a toothpick. Place on the baking sheet. In a microwave, melt remaining 2 Tbsp of butter. Brush over the cheddar bread rolls. Sprinkle with remaining 1 tsp chopped rosemary. Bake on the top shelf of the oven for 8 to 10 minutes, or until golden and crispy and cheese is starting to ooze out of the ends. Serve immediately.

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