BACON-WRAPPED BREAD STICKS

I didn't borrow this idea from any one country, but learning how different ingredients behave together gave me the spark to fuse them into something new. In Italy, you might find a cousin of these breadsticks wandering through a lively piazza. In Greece, feta's bold charm feels right at home on a sunny plateía. Then hop over to Albania, where in the bustle of the sheshi you'll find friends gathered with coffee, conversation, and plenty of good food. Through all our years of catering for thousands, this was the appetizer everyone returned for. With all the fancy dishes we offered, this simple little bite won every time.

Makes 12 Breadsticks

INGREDIENTS
Thick (cooked) Breadsticks – (I purchased ready to warm, garlic flavored)
1 Can/Jar of Parmesan (the powdered kind)
1 small block of Feta or feta crumbles
Raw Bacon (usually about 1 ½ pieces per breadstick) (if you let your bacon come to room temp it will stretch better)

METHOD Preheat oven to 350 degrees
Mix together the Parmesan with the Feta crumbles until combined, and place onto a cookie sheet or large flat bowl
Wrap the breadsticks with the bacon
Roll the wrapped breadsticks in the Parm/Feta mixture and press lightly to make sure it sticks well
Place breadsticks onto the cookie sheet
Bake for about 20-30 minutes until bacon is fully cooked.

*These keep beautifully in a warmer or wrapped in foil, and they stay delicious even as they begin to cool, which makes them perfect for buffet tables and pot-luck gatherings.