

Betty's Parmesan Cheese Crisps Recipe



Uploaded on 31 Jan 2010

In this video, Betty demonstrates how to make Parmesan Cheese Crisps that are similar to the ones that came with Rick's Caesar salad he ordered at Beaumont Inn at our 40th Wedding Anniversary dinner. You can serve these with any salad, or just eat them as a snack, with no accompaniment. They're great!

Ingredients (for about 12 crisps):

1 cup finely shredded Parmesan cheese (You may use a different type of cheese, if you prefer.)

In a large, shallow baking pan place about 12 circles of shredded Parmesan cheese. Try to make them compact, but do not mound them up. Place in a 300 degree oven, just long enough for the cheese to melt, and for the cheese crisps to begin to brown around the edges, about 8 minutes. Immediately remove them from the oven, and quickly transfer them (gently) to a cooling rack (or a flat tray). Let them cool completely. Place them on a nice serving dish, or arrange them to the side of any green salad. Delicious!!! --Betty :)