



# EASY CHEESY JALAPENO BREADSTICKS

1 box **Easy Cheesy Jalapeno Beer Bread Mix**

1 can (355 mL) beer or other carbonated beverage

½ cup Parmesan cheese

3 Tbsp. melted butter

1 Tbsp. **Cheesy Bacon & Chive Seasoning Mix**

Preheat oven to 400°F. Butter a 10" x 15" baking sheet. In a large bowl empty contents of **Easy Cheesy Jalapeno Beer Bread Mix**; stir in carbonated beverage and mix for 30 seconds. Spread bread dough on the pan to an approximately 9" x 13" rectangle; drizzle with melted butter and spread the butter evenly with the back of a spoon. Sprinkle with Parmesan cheese and **Cheesy Bacon & Chive Seasoning Mix**. Prior to placing in the oven, score the dough into 10-12 breadsticks. Bake for 20 minutes. Enjoy warm.



- **Easy Cheesy Jalapeno Beer Bread Mix**
- **Cheesy Bacon & Chive Seasoning**