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# Cheesy Jalapeno-Bacon Pull-Apart Bread

Melissa Gaman, Amy Stevenson and Richmond Flores

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Servings: 4

Start to Finish Time: 45 minutes

**1 1/2 cups (4 ounces) mild yellow cheddar cheese, shredded**

**1 1/2 cups (4 ounces) pepper jack cheese, shredded**

**3 slices bacon, cooked and finely chopped**

**1/4 cup pickled jalapenos, finely chopped**

**2 scallions, finely chopped**

**1 round loaf (14 to 16 ounces) white or sourdough bread**

**6 tablespoons unsalted butter, melted**

Preheat a grill to low and medium. (On a gas grill, turn the center burners to low and the side burners to medium) (On a charcoal grill, bank the coals to the sides with a few coals in the center).

In a medium bowl, combine the cheddar and pepper jack cheeses with the bacon, jalapenos and scallions.

Slice the bread with a serrated knife in one-inch intervals, cutting almost all the way through. Rotate the bread ninety degrees and repeat to create a crosshatch pattern. Set the bread on two large stacked sheets of heavy-duty foil.

Gently spread the bread open and brush between the cuts with four tablespoons of melted butter. Stuff the cheese mixture into the spaces. Press the bread back together and brush the outside with the remaining two tablespoons of melted butter. Wrap in the foil.

Once the grill registers 350 to 375 degrees, set the bread in the center of the grill over low heat. Cover and cook until warmed through, about 15 minutes. Pull back the foil to expose the surface of the bread (do not remove).

Continue to grill, covered, until the top of the bread is crisp and the cheese melts, 10 to 15 minutes.

Serve warm.

## Breads, Muffins

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*Per Serving (excluding unknown items): 187 Calories; 20g Fat (94.6% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 51mg Cholesterol; 199mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 4 Fat.*