

Savory Party Bread

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Servings: 8

*1 (one pound) unsliced
round loaf sourdough bread
1 pound Monterey Jack
cheese
1/2 cup butter, melted
1/2 cup chopped green
onions
2 - 3 teaspoons poppy
seeds*

Preparation Time: 10 minutes

Bake Time: 25 minutes

Preheat the oven to 350 degrees.

Cut the bread widthwise into one-inch slices to within one-half-inch of the bottom of the loaf. Repeat the cuts lengthwise. Cut the cheese into one-quarter-inch slices. Cut the cheese slices into small pieces. Place the cheese in the cuts in the bread.

In a small bowl, mix the butter, green onions and poppy seeds. Drizzle over the bread.

Wrap the bread in foil. Place on a baking sheet.

Bake for 15 minutes. Unwrap.

Bake until the cheese is melted, about 10 minutes longer.

Per Serving (excluding unknown items): 327 Calories; 30g Fat (80.8% calories from fat); 15g Protein; 1g Carbohydrate; trace Dietary Fiber; 82mg Cholesterol; 423mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 4 1/2 Fat.