

Cheesy Garlic Bread:

Ingredients:

4 cups shredded Cheddar/Jack cheese blend
1/2 cup grated parmesan
1/2 cup real mayonnaise
1 1/4 sticks real butter softened
2 green onions minced
4 cloves garlic minced
1 loaf crusty french bread

Directions:

Preheat oven to 375° (if baking immediately)

Mix the cheeses and mayonnaise in mixing bowl, along with 1/4 stick butter and green onions. Set aside.

Mix together the remaining stick of butter and minced garlic.

Cut bread in half (the long way).

Spread garlic butter onto the bread.

Spread the cheese mixture on the loaves.

To freeze for later use; Wrap cheese bread in aluminum foil leaving space at the top so the cheese doesn't stick to the foil. Pull bread from freeze several hours prior to baking.

To Bake: Bake at 375° for 10-12 minutes till hot, bubbly, and cheese is melty.

Cut into slices and serve warm.