



Grandpa Hicks' Recipe of the Week

Cheese Bread

Slice this delicious bread into bite-size chunks for a quick and easy hors d'oeuvres, or serve as the perfect accompaniment to soups, stews or pasta dishes.



Ingredients

1 (1 pound) loaf French bread,
sliced horizontally
4 tablespoons butter
1/2 cup mayonnaise

1 cup grated Parmesan cheese
4 ounces grated mozzarella cheese
4 ounces shredded Cheddar cheese
1/4 teaspoon garlic salt

Directions

- 1 Preheat the broiler.
- 2 Place the bread open faced on a cookie sheet. Spread the butter on the bread, then the mayonnaise.
- 3 Sprinkle with Parmesan cheese, mozzarella cheese, Cheddar cheese and garlic salt.
- 4 Broil 6 to 8 minutes, until the cheese is melted and lightly browned.

Featuring Our Own Imported Parmesan, Cheddar & Mozzarella

Our **Quebec Vintage Cheddar** is an extra-sharp Cheddar with a smooth texture, full-bodied flavor and tangy finish. Not as crumbly as some cheddars, making it easier to work with.

Our Italian **Buffalo Mozzarella** is a fresh, stringy-textured cheese with porcelain-white color, an extremely thin rind and delicate taste.

