Cheese Bread

Badcock Calendar - 1992

Ingredients

- 1 loaf french bread
- 2 cups sharp cheese, shredded
- 2/3 cup mayonnaise
- 1 bunch green onions, chopped
- 1 tsp lemon juice
- 1 garlic pod, crushed
- Salt and pepper
- Paprika (for sprinkling)

Instructions

1. Split french bread loaf in half lengthwise.
2. Mix together the shredded sharp cheese, mayonnaise, chopped green onions, lemon juice, crushed garlic, salt, and pepper.
3. Spread mixture on the cut sides of the french bread.
4. Sprinkle with paprika.
5. Bake at 350°F for 5 minutes or until lightly toasted.
6. Cut french bread into serving pieces.

Editor's Notes

- **"Badcock Calendar 1992"** - this recipe is attributed to a Badcock Home Furnishings promotional calendar from 1992. Badcock was a Florida-based furniture retailer known for producing annual recipe calendars.

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2 cups sharp cheese, shredded
2/3 cup mayonnaise
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1 tsp. lemon juice
garlic pod, crushed
salt and pepper

Split french bread loaf in half, long ways. Mix ingredients and spread mixture on french bread. Sprinkle with paprika. Bake at 350 degrees for 5 minutes or until lightly toasted. Cut french bread into serving pieces.

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