

Stuffed French Bread

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

1 loaf (20 inch) French bread, cut in four pieces
1/2 cup mayonnaise
1/2 cup parsley, chopped
2 packages (8 ounce ea) cream cheese, softened
1 package (0.6 ounce) Italian salad dressing mix
1 jar (4 ounce) pimiento, drained and chopped

Hollow out the bread pieces, leaving a 1/2-inch thick wall.

Spread the interior with 1/4 cup of mayonnaise. Sprinkle with 1/2 cup of the chopped parsley.

In a bowl, combine the cream cheese, salad dressing mix and pimiento.

Pack the mixture into the bread.

Wrap in plastic film.

Chill for several hours.

Cut into 1/2-inch slices.

Per Serving (excluding unknown items): 3665 Calories; 269g Fat (64.9% calories from fat); 77g Protein; 250g Carbohydrate; 15g Dietary Fiber; 548mg Cholesterol; 4778mg Sodium. Exchanges: 15 1/2 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 40 1/2 Fat.