
Jane`s Stuffed Baguette

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Party Recipes from the Charleston Junior League - 1993

1 cup Swiss cheese, grated

1 cup freshly ground Parmesan cheese

1/2 cup (one stick) unsalted butter, room temperature

1/2 cup chopped blond pistachio nuts

1 loaf freshly made French bread

In a medium bowl or the bowl of a food processor, mix the cheeses and butter until they are well blended. (If you use a food processor, process for about 30 seconds.) The mixture should be a thick paste. If too thick, add a little heavy cream. Stir in the pistachio nuts.

Slice the bread crosswise into three or four sections. Pull out the soft insides (reserve them for another use). Stuff the cavities of the bread pieces with the cheese mixture.

Re-form the bread into a single loaf. Wrap in foil or plastic wrap. Chill.

When ready to serve, slice the loaf into 1/2-inch slices.

Yield: 6 to 12 servings

Appetizers

Per Serving (excluding unknown items): 833 Calories; 77g Fat (82.6% calories from fat); 33g Protein; 4g Carbohydrate; 0g Dietary Fiber; 228mg Cholesterol; 301mg Sodium. Exchanges: 4 Lean Meat; 12 1/2 Fat.