

# Bacon Swiss Bread

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## **Servings: 10**

*one pound loaf French bread (20 inches)  
2/3 cup butter, softened  
1/3 cup green onions, chopped  
4 teaspoons prepared mustard  
5 slices process Swiss cheese  
5 strips bacon*

## **Preparation Time: 15 minutes**

### **Bake Time: 20 minutes**

Preheat the oven to 400 degrees.

Cut the bread into one-inch-thick slices, leaving the slices attached at the bottom.

In a bowl, combine the butter, onions and mustard. Spread on both sides of each slice of bread.

Cut each cheese slice diagonally into four triangles. Place the triangles between the slices of bread.

Cut the bacon in half widthwise and then lengthwise. Drape a piece over each bread slice.

Place the loaf on a double thickness of heavy duty foil.

Bake for 20 to 25 minutes or until the bacon is crisp.

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Per Serving (excluding unknown items): 128 Calories; 14g Fat (95.0% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 200mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.