

# Blue Cheese Bread

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 loaf French Bread  
2 sticks butter, softened  
2 packages Blue cheese,  
softened  
garlic powder  
paprika*

Preheat the oven to 350 degrees.

In a bowl, mix the softened butter, Blue cheese and garlic powder.

Slice open the bread. Spread both sides with the cheese spread. Place both halves back together.

Wrap in foil.

Bake for 30 minutes.

Remove from the oven. Open the bread. Sprinkle paprika over the slices.

Broil for a few minutes until bubbly.

Cut in pieces and serve.

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Per Serving (excluding unknown items): 3670 Calories; 263g Fat (64.1% calories from fat); 90g Protein; 241g Carbohydrate; 14g Dietary Fiber; 667mg Cholesterol; 7800mg Sodium. Exchanges: 15 1/2 Grain(Starch); 6 1/2 Lean Meat; 48 1/2 Fat.