

Blue Cheese Garlic Bread

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Servings: 10

1/2 cup butter, softened

4 ounces crumbled blue cheese

2 tablespoons grated

Parmesan cheese

1 tablespoon minced chives

1 teaspoon garlic powder

1 loaf (one pound) unsliced

French bread

Preheat the oven to 350 degrees.

In a small bowl, combine the butter, blue cheese, Parmesan, chives and garlic powder.

Cut into the bread to make one-inch-thick slices, but do not cut all of the way through, leaving the slices attached at the bottom.

Spread the cheese mixture between the slices.

Wrap the loaf in a large piece of heavy-duty foil (about 28 x18 inches). Fold the foil around the bread and seal tightly.

Bake until heated through, about 20 minutes.

Serve warm.

Per Serving (excluding unknown items): 127 Calories; 13g Fat (89.1% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 271mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat.