

Dublin Cheeseboard Stuffed Appetizer Bread

*Melissa Jollands - Hudsonville, MI
Food Network Magazine - April 2019*

Servings: 8

Yield: 2 loaves

*1 can (11 ounce) Pillsbury refrigerated French bread
4 ounces Irish white cheddar cheese, cut into thin slices
4 ounces sliced hard salami, cut into 1/2-inch pieces
4 ounces honey goat cheese (chevre), crumbled
2 tablespoons sliced almonds
1/4 teaspoon coarse sea salt
1 cup arugula
1 cup fig preserves
1 package (6 ounces) dried apricots, halved*

Preparation Time: 25 minutes

Bake Time: 26 minutes

Preheat the oven to 350 degrees.

Line a rimmed baking pan with parchment paper or lightly spray with cooking spray.

Place the dough on a work surface. Cut in half crosswise to make two six-inch loaves. Make a lengthwise cut down the center of each loaf to within 1/2-inch of the bottom. Carefully pull apart the dough and press to make two seven-by-five inch rectangles.

Top each rectangle with cheddar cheese, salami and goat cheese to within 1/2-inch of the edges. Bring the long sides together over the filling. Pinch and roll the top edge down to seal the seam. Pinch and turn the ends under the loaves to seal. Place the loaves in the pan. Lightly brush the loaves with water. Sprinkle with the almonds and sea salt. Press lightly to adhere.

Bake for 25 to 30 minutes or until golden brown. Cool for 15 minutes.

On a serving board or large platter, arrange the arugula. Spoon the preserves into a small bowl. Place on the board.

Cut the filled loaves into one-inch slices. Arrange over the arugula. Place the apricots around the bread slices on the board.

Per Serving (excluding unknown items): 53 Calories; 1g Fat (19.8% calories from fat); 1g Protein; 11g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 0 Fat.