

Herb Bread

Carolyn J Bowers

St Timothy's - Hale Schools - Raleigh, NC - 1976

Servings: 6

*1 loaf unsliced bread
2 tablespoons minced green
onion tops, minced celery
leaves and minced parsley
1 teaspoon rosemary or
sweet basil
1/4 pound margarine*

Remove the top and side crusts from the bread. Cut down the middle length to 1/2-inch from the bottom. Cut crosswise to 1-1/2-inch from the bottom at two-inch intervals.

In a bowl, cream the margarine. Blend in the green onions, celery, parsley and rosemary.

Spread the margarine mixture between the cuts and over the entire surface. Wrap in foil.

Store in the refrigerator or freezer for twenty-four hours.

Preheat the oven to 350 degrees.

Heat in the foil for 30 minutes, if frozen, and 20 minutes, if not frozen.

Per Serving (excluding unknown items): 136 Calories; 15g Fat (99.0% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 178mg Sodium. Exchanges: 3 Fat.