

# Rosemary Romano Bread

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*1/2 cup butter, cubed  
1/2 cup grated Romano  
cheese  
1 clove garlic, minced  
1 teaspoon minced fresh  
rosemary  
one pound loaf French  
bread, halved lengthwise*

Preheat the oven to 400 degrees.

In a microwave, melt the butter. Stir in the Romano cheese, garlic and rosemary. Spread the mixture over the cut sides of the bread. Place cut side up on an ungreased baking sheet.

Bake for 15 minutes or until lightly browned.

Slice and serve warm.

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Per Serving (excluding unknown items): 1034 Calories; 107g Fat (91.6% calories from fat); 19g Protein; 3g Carbohydrate; trace Dietary Fiber; 307mg Cholesterol; 1609mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 20 Fat.