
Vegetable Bread

Mary Beth Molony Bunch

Party Recipes from the Charleston Junior League - 1993

3 packages (10 ounce ea) refrigerator buttermilk biscuits

1/2 cup (one stick) butter or margarine, melted

1 onion, chopped

1 green pepper, chopped

1/2 cup cooked and crumbled bacon

1/2 cup grated Parmesan cheese

Preheat the oven to 350 degrees. Butter a Bundt pan.

Starting with one can of biscuits, cut each biscuit into quarters, dip each piece in the melted butter, and arrange in concentric circles on the bottom of the Bundt pan.

Sprinkle half of the onion, pepper, bacon and Parmesan over the layer of biscuit.

Prepare the second can of biscuits as in step 2 and place in a layer on top of the vegetable-bacon layer. Top with the remaining vegetables and bacon.

Finish with a layer of the third can of biscuits, prepared as in steps 2 and 4.

Bake for 40 to 45 minutes.

Unmold and serve hot, letting guests pull apart pieces of biscuit.

Yield: 10 servings

Appetizers

Per Serving (excluding unknown items): 663 Calories; 58g Fat (77.6% calories from fat); 19g Protein; 19g Carbohydrate; 4g Dietary Fiber; 156mg Cholesterol; 1219mg Sodium. Exchanges: 2 1/2 Lean Meat; 3 Vegetable; 10 Fat.