

# Aunt Mary Bea's Cheese Bread

*Swick*

Serves 1 | Active Time: 15 minutes | Total Time: 35 minutes

## Chef's Notes

- I know...“processessed cheese” but trust me it is what makes this particular combination work. I have tried this recipe with unprocessed cheese and it is not the same. This whole recipe is about splurging, so don't worry. Go ahead and just enjoy it. Everything in moderation...

For other combinations, any savory compound butter and cheese can be used to make a delicious loaf of cheese bread.

## Making the Compound Butter

To start, finely mince the green onions. Make sure the butter is at room temperature. Add the mustard powder, poppy seeds and salt (if you are using salted butter omit the salt). Then add the green onions and mix everything to combine. Set aside.

## Step 1: Making the Compound Butter

- 1/2 cup green onions
- 1/2 lb unsalted butter, room temperature
- 1 tbsp mustard powder
- 1 tbsp poppy seeds
- 1/4 tsp sea salt

## Assembling and Baking

To assemble the bread, first preheat your oven to 375° degrees Fahrenheit.

Slice the cheese\* into triangles and set aside. Next, slice the bread into about 1" - inch thick pieces. Don't slice all the way through though; keep the bottom intact and just slice around the edges.

Spread the compound butter liberally and evenly in between each piece. Any leftover butter goes well with grilled meats, fish and especially vegetables.

Next, place a slice of cheese in between each layer. If any pieces of bread fall off, simply glue the loaf back together with a piece of cheese.

To bake the bread, wrap it tightly in foil and bake for 20-25 minutes or until the cheese has fully melted. When checking the bread, be careful of the steam when opening the foil.

To serve, simply tear the warm bread apart and enjoy!

## Step 2: Assembling and Baking

- 8 to 10 slices Swiss cheese  
(preferably processed)\*
- 1 large loaf French bread