

Betty's 4th of July Cheesy Herb Bread



Published on 30 Jun 2012

In this video, Betty demonstrates how to make 4th of July Cheesy Herb Bread. This bread is quick and easy to make and is oozing with herb-flavored cheese.

Ingredients (for one-half loaf) (You may double the amounts for a full loaf.):

- ½ loaf French bread
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh thyme
- 2 tablespoons extra virgin olive oil
- ½ cup finely shredded sharp Cheddar cheese
- ½ cup finely shredded Parmesan cheese

Use a knife with a serrated edge to cut the half-loaf of bread in the center, down to, but not through, the bottom. Repeat, halfway to the end in each direction from the center, in order to get a half-loaf of French bread with 4 equal wedges that are connected. Mix 2 tablespoons chopped fresh chives, 2 tablespoons chopped fresh rosemary, 2 tablespoons chopped fresh thyme, and 2 tablespoons extra virgin olive oil. Crack open each of the 4 slits that separate the wedges of bread and stuff a generous amount of herb mixture into each slit. Top the herb mixture with a generous pinch of shredded Cheddar cheese and another generous pinch of shredded Parmesan cheese. Keep all of the filling inside the slits, not on top of the bread. Place prepared ½-loaf of bread on a nonstick baking pan and bake at 400 degrees (F) for 5 minutes. Serve immediately. YUM! I hope you can use this with your 4th of July meal! --Betty