

Betty's Italian Bread with Cheese Topping



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In this video, Betty demonstrates how to make Italian Bread with Cheese Topping. The topping has a blend of two cheeses and some spices. This is a quick and easy way to perk up a loaf of Italian bread!

Ingredients:

½ cup mayonnaise
¼ cup Parmesan cheese, finely grated
1 clove garlic, finely minced
¼ cup Cheddar cheese, finely shredded
1 ½ teaspoons milk
¼ teaspoon paprika
16-oz. loaf Italian bread (I used Italian bread from the deli section of my grocery store.)

In a medium-sized mixing bowl, combine ½ cup mayonnaise, ¼ cup grated Parmesan cheese, and 1 clove minced garlic. Set aside. In a small saucepan, combine ¼ cup shredded Cheddar cheese, 1 ½ teaspoons milk, and ¼ teaspoon paprika. Cook over low heat, stirring constantly, until cheese melts. Remove from heat and stir in mayonnaise mixture. Slice a 16-oz. loaf of Italian bread in half lengthwise and place bread halves, cut side up, in a shallow baking pan. Broil about 6 inches from the broiler unit in oven about 1 or 2 minutes, until lightly toasted. Spread toasted bread evenly with cheese mixture. Broil about 6 inches from broiler unit in oven about 1 or 2 minutes, until cheese mixture is melted and is beginning to brown. Remove from oven and place bread halves on large serving platter. Cut into generous slices and serve. I serve this with pasta, and my family loves it! Enjoy!!! --Betty