Warm Swiss Bacon Bread

Description

I mean how can you go wrong with bread, butter, bacon, and cheese?



Summary

Yield: 4
Prep Time: 45 minutes
Category: Breads
Cuisine: American

Ingredients

- 16 oz french bread
- 1/4 cup butter - melted - 1/2 stick
- 2 tsp mustard
- 1 tsp chives
- 8 oz swiss cheese
- 12 oz bacon

Instructions

Melt butter and stir in mustard and chives; set aside.

Slice bread into about 1 inch pieces without cutting all the way through the bread.

Using a pastry brush or spoon, spread butter mixture in the inside of each slice of bread.

Cut Swiss cheese into quarters and place one piece in between each of the slices.

Cut bacon strips in thirds, then lengthwise. Place a strip on each slice of bread.

Wrap in foil and bake at 400 degrees F for 20 minutes. Remove from oven and pull foil back, broil on low until bacon is crisp.

Notes

(Please note: The amount of bacon and cheese you'll actually use will depend on how big your loaf of bread is as well as how many loaves you use. You will not need all 8 oz of cheese or 12 oz of bacon, but this should give you plenty regardless. I'd recommend not cutting it all up in case you don't use it all.)