

# Smoke House Garlic Cheese Bread

From my friend Cherrie's sister Laurie



1/2 cup unsalted butter, melted  
2 tablespoons fresh garlic, minced  
1/3 cup Kraft Mac & Cheese "cheese sauce" packet  
1/4 cup Parmesan cheese, dry type, green can  
1 loaf French bread, sliced in half

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 6

*Do use a better brand of French bread. Regular grocery-store French bread is flavorless and has no texture. Baguettes are too small and crusty. Use an artisanal bread, if you can find it, that is a wider, flatter type. You can also use ciabatta bread.*

1. The night before you're going to make this melt the butter and add the garlic. Allow to cool, then refrigerate overnight.
2. Re-melt the butter and preheat the oven to 350°.
3. Brush the butter mixture on the cut halves of the bread.
4. In a small bowl combine the cheese sauce packet and the green-can Parmesan. Sprinkle it (use it all) on the buttered bread.
5. Bake for 5-8 minutes (depending on the thickness of the bread), then turn oven to broil, and broil for 30 seconds or more, until the bread is toasty brown.

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Per Serving (excluding unknown items): 362 Calories; 19g Fat (46.3% calories from fat); 8g Protein; 40g Carbohydrate; 2g Dietary Fiber; 44mg Cholesterol; 525mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 3 1/2 Fat.