Cheesy bread

Adapted • Shared by Steve J

Ingredients

• 1/2 stick unsalted butter (1/4 cup, 2 ounces), softened to the point of being slightly melted
• 1-2 cloves garlic, minced
• 8 oz shredded sharp cheddar cheese (about 2 cups)
• 4 oz shredded Mozzarella cheese (1 cup)
• 1/4 to 1/2 cup chopped green onion (to taste)
• 1/4 cup mayonnaise
• 1 Tbsp sour cream (optional)
• 1 loaf of French or Italian bread (I used Ciabatta)

Instructions

1. In a small bowl, mix the butter and garlic together until smooth. In a separate large bowl, mix together the cheeses and the green onion. Stir in the mayonnaise and sour cream. Add the butter mixture to the cheese mixture and combine.

2. Preheat the broiler. Slice the loaf of bread in half horizontally and lay it crust side down on a foil-lined baking sheet. Spread the cheese mixture over the bread.

3. Broil until nicely browned, about 3 to 5 minutes.

4. Remove from broiler and let sit for 5 minutes until cool enough to handle. Slice the bread with a bread knife. Serve.

Notes

Source: Simply Recipes
Author: Chef

Source: Facebook (caption-based)