

Cheesy Garlic Bread

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Ingredients

1 cup shredded Asiago cheese OR Parmesan cheese
1 cup shredded Monterey Jack cheese
1 cup real mayonnaise
1/2 cup real butter – softened
2 cloves garlic – peeled, minced fine
1 loaf French bread – cut in half lengthwise
1 bunch green onions – root and green ends trimmed, chopped

Directions

In a bowl, stir together cheeses, mayonnaise, butter, and garlic until thoroughly mixed.

Spread prepared mixture evenly over the cut side of each bread loaf half.

Sprinkle onions evenly over cheese mixture.

Place bread, spread side up, on a cookie sheet or aluminum foil, and then bake in a 350 degree oven for 7 minutes.

Turn oven setting to broil and broil for 3 minutes.

Break or slice bread into serving-size pieces and serve.