

BUBBLING CHEESE BREAD (French or Italian)

1/2 cup shredded Mozzarella cheese (2 ounces)
1/3 cup mayonnaise or salad dressing
1/8 teaspoon garlic powder (or other spice or herb)
1/8 teaspoon onion powder (or other spice or herb)
1 16-ounce loaf French bread, halved lengthwise
1/3 cup grated Parmesan cheese

In a mixing bowl, combine the Mozzarella cheese, mayonnaise, and spices.

Stir to mix well. (Mixture will be very thick.)

Spread half of mixture on each French bread half.

Sprinkle half of the Parmesan cheese over each half.

Bake till bubbly and lightly browned. This may also be broiled 4 inches from heat or cooked in a microwave.

Divide each half into 8-10 slices.

Preparation time: 30 minutes or less.

Dill, thyme, chives, oregano, parsley, and basil are fun to experiment with.

VARIATION:

Have each unit use a different spice in the topping. Cut French bread halves in squares and let students taste all variations.