

Ale House Cheese Bread

Servings: 6

2 Tbsp balsamic vinegar
2 Tbsp extra-virgin olive oil
2 tsp thinly sliced
fresh chives 1/4
teaspoon red
pepper flakes 2 oz
Gruyere cheese,
grated
2 oz Swiss cheese, grated
2 oz Parmesan cheese, grated
1/4 cup butter, room
temperature 1 Tbsp
finely minced garlic
1 Tbsp finely
sliced chives
1/2 tsp Crystal
hot sauce
1 pound sourdough bread round
Kosher salt, fresh ground pepper & a few pinches cayenne

Oven to 400.

In a small bowl combine balsamic vinegar, olive oil, chives and red pepper flakes. Season with a bit of salt and pepper. Set aside while preparing bread.

In a medium bowl, using a fork, mash together cheeses, garlic, chives and hot sauce. Season well with salt, pepper & cayenne.

Make cuts, 1 inch apart, in a diagonal crisscross pattern across the top of the loaf. Slice each way, cutting to within an inch of the bottom. Spread cheese mixture evenly into cracks. Wrap completely in foil. If made ahead, chill, bring to room temperature before cooking or cook a bit longer.

Bake 25-30 minutes until wonderfully crispy outside & gooey inside. Carefully unwrap and transfer to serving dish. Serve immediately with dipping oil.

Lailas Notes

Enjoy playing around with other cheeses. Great way to use up those bits and pieces in the cheese drawer. Roasted garlic is great here! You will need 8 large cloves of roasted garlic. Important to cook long enough to mellow garlic and allow everything to meld. At times I use less of the butter for a less rich bread. Do not be tempted to use more cheese or butter. The result is an overly cheesy gooey bread.

Absolutely fabulous with Mushroom Stuffed Mushrooms. Pure bliss to dip bread into the luscious juices. One happy day I plan to plate the loaf surround by the sizzling mushrooms.