

Olive Cheese Bread

- 1 - 14.5 oz. can of black olives, drained
- 1 - 6 oz. jar of pimento-stuffed green olives, drained
- 3 stems green onions, chopped
- ½ stick of butter, room temperature
- ½ cup mayonnaise
- 12 oz. Monterey Jack Cheese, grated
- 1 Tbsp. chopped garlic
- 1 loaf of crusty French bread, sliced lengthwise

Method: Pre-heat oven to 375 degrees. Rough-chop the black and green olives. Add chopped green onions, butter, mayo, cheese, and garlic. Mix completely. Spread ½ of mixture onto each of the two bread halves. Bake 20-25 minutes until melted and browning. Cut into 1 -2 inch slices with an electric knife. Serve.

This is an adaptation of a recipe by Ree Drummond. Easy and always a crowd-pleaser!