

Bread Bowl

From the kitchen of Linda Kinson

Ingredients:

A round loaf of bread, I used sour dough.
2 cups of Vidalia (or sweet) onion chopped finely
2 cups of shredded Swiss cheese
2 cups of mayonnaise

Instructions:

1. Cut the top off the bread and take the insides out (try to take good size bites so you can bake them and make them crisp).
2. Mix together onion, cheese, and mayonnaise.
3. Heat the cheese mixture about 4 minutes in microwave.
4. Pour into hollowed out bread bowl.
5. Put on a cookie sheet and put the bite size bread pieces on the cookie sheet also.
6. Bake at 350 for about 30 minutes or until the cheese mixture looks brown and the bread looks crisp.