

Pickle Loaf

From the kitchen of Kathleen Watts

Ingredients:

1 loaf French bread hollowed
1/3 cup parsley
1 Tablespoon dill weed
Hellmann's mayonnaise
8 ounces cream cheese softened
1/2 cup shredded cheddar cheese
3/4 cup celery finely chopped
2 tablespoons onion finely chopped
1/2 teaspoon garlic salt
spread on bread halves
5-7 kosher dill pickles
Boiled ham slices

Instructions:

1. Spread with Hellmann's Mayo
2. Sprinkle parsley and dill weed over mayo.
3. Blend cream cheese, cheddar, celery, onion and garlic salt. Spread on bread halves
4. Wrap pickles with ham slices.
5. Place lengthwise on French bread
6. Put top of bread on
7. Wrap w/ foil & refrigerate overnight
8. Cut in slices just before serving