

Grilled Bread with Cheesy Garlic Pesto Spread

Serves 12.

Mayonnaise	1 C
Pesto	1/4 C
Mozzarella Grated	16 oz
Parmesan or Romano Grated	2 oz
Olive Oil	1/4 C
Garlic Powder	1/2 tsp
Italian Seasoning	2 tsp

Put all ingredients in food processor and blend to break up the large grated pieces of mozzarella to a finer consistency which is easier to spread.

French Bread: about 6" per person.

Slice bread lengthwise, cut into lengths which fit your griddle / frypan. Spread cheese mix on each piece and fry – first on the crust side, then with the spread down until spread is browned. Serve immediately.

You can adjust the proportions, for instance to make it more or less garlicky. The mozzarella is the key to getting it to brown nicely when you fry it.

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