



Crazy Good Cheesy Bread

Bread so addicting you may not even want to order an entrée. Start with a fresh baked sourdough sub roll and checkerboard slice/cut the entire loaf. **Kaukauna® Port Wine Cheese** is stuffed down in between the bread—then baked to insane indulgence & topped with pesto, minced roma tomatoes and sliced scallions. Tear into the bread and pull apart cheesy chunks of flavorful goodness.

INGREDIENTS:

- 4 ½ C Kaukauna® Port Wine
- 24 each sourdough sub roll, 8"
- 3 C pesto, basil, prepared (thin viscosity)
- 1 ½ C tomatoes, roma, fresh, minced
- 1 ½ C scallions, sliced

METHOD:

1. Slice each sub roll into a wide checkerboard, cutting $\frac{3}{4}$ of the way through the bread.
2. **For 1 order:** Spread 3 Tbsp Kaukauna® Port Wine in-between the checkerboard slices of 1 sub roll, pushing the cheese all the way from the top to the bottom of the bread.
 - a. The Kaukauna® Port Wine stuffed bread loaves can be prepared in advance, held refrigerated and baked to order.
3. Bake the stuffed bread in a 400° F oven for approximately 4-5 minutes, ensuring the cheese is fully melted and the bread is crispy. Remove from the oven. Top the entire sub roll with 2 Tbsp pesto (allowing the pesto to seep into the checkerboard cracks), 1 Tbsp tomatoes and 1 Tbsp scallions.
4. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 cheesy bread (serves 2 people)