

Olive Cheese Bread – Mary Robichaud

One 6 oz can black olives, drained

One 6 oz jar pimento- stuffed green olives, drained

2 green onions

1 stick butter, room temperature

½ cup Mayonnaise

12 oz. Monterey Jack cheese, grated

1 loaf crusty French bread, sliced lengthwise

Preheat oven to 325 degrees.

Roughly chop both olives. Slice the green onion into thin pieces.

Combine the butter, mayonnaise, cheese, olives and green onions in a mixing bowl. Stir together until thoroughly combined.

Spread the mixture onto the French bread.

Bake until the cheese is melted and slightly browned, 20-25 minutes.

Slice and serve hot from the oven.