

MUSHROOM BREAD

(Ginny Bartes)

One Loaf Italian Bread Cut in Half Lengthwise (*I use the French Bread made by Safeway*)
**Score the bread into 2" cubes, but don't go all the way to the bottom of the loaf

Mix together:

1 c. Melted Butter
1 tsp. Seasoning Salt
1/8 tsp. Pepper
1 tsp. Lemon Juice
1 tsp. Dry Mustard

***Drizzle the mixture above over the bread halves, getting it into the cracks.*

Top with (1/2 of each ingredient below per half of loaf):

2 T. poppy seeds
1/2 c. sliced green onions
2 cans sliced mushrooms
Top each half with Swiss Cheeses slices (one 10-oz pkg)

Bake at 350 degrees for 40 minutes. Cover lightly with foil and remove foil for the last 10 minutes until the cheese bubbles.