

The SmokeHouse Garlic Cheese Bread

1 loaf of sourdough bread, sliced in half
1 stick butter (use only butter)
2 teaspoons freshly chopped garlic (not that jarred stuff)
1 pkg. (1/3 cup) Kraft Macaroni and Cheese Powder Packet
1/4 cup Parmesan cheese (Kraft)

Melt butter, sauté garlic and let set overnight at room temperature.
Melt it down again, brush evenly over loaves.
Take Kraft Macaroni and Cheese powder and add in Parmesan.
Coat the bread w/ a thin layer to cover.
Bake in oven at 350 degrees for 5 minutes, then Broil bread for
30 seconds, rotating evenly. Slice and serve.