

"French Bread Supper"

Ingredients:

- 1 loaf of French Bread
- 3-4 Tbsp Tuscan Herb Extra Virgin Olive Oil
- 1 ½ lbs lean ground hamburger or turkey
- ½ cup bread crumbs or panko
- 1 egg
- 1 Tbsp minced onion
- 1 Tbsp mustard
- 1 tsp salt
- 1/8 tsp pepper
- 2 cups grated cheddar cheese
- ½ cup Espresso Balsamic
- ½ cup ketchup

Directions:

Slice the French Bread in ½ lengthwise. With the sliced side up, cover the bottom and sides with foil. Drizzle cut side of bread with Tuscan Herb olive oil. Mix remaining ingredients together and spread on bread. Place on baking sheet and bake at 350 for ½ hour or until brown. (It works well to cook one ½ and place the other ½ back into French Bread bag and freeze up to 1 month – just thaw before baking.) Serves 8