

ARTICHOKE FRENCH BREAD

1 (16 oz.) loaf un-sliced French bread

1/4 cup butter

3 cloves garlic

2 tsp. sesame seeds

1 (14 oz.) can artichoke hearts, drained and chopped

1 cup shredded Monterey Jack cheese

1 cup shredded Parmesan cheese

1 cup sour cream

1 cup grated Cheddar cheese

Cut bread in half lengthwise. Scoop out center of each half, leaving a shell; set aside. Crumble removed section of bread and save. Melt butter; add garlic and sesame seed, stir until browned. Stir in artichoke hearts, Monterey Jack, Parmesan cheese, sour cream and breadcrumbs. Spoon mixture evenly into shells and sprinkle evenly with Cheddar cheese. Place each half on a baking sheet. Bake at 350 degrees for 20-25 minutes. Cut into slices. This is also great served as an appetizer.