

Abby J's Loaded Football Party Bread



WHY YOU'LL LOVE THIS CHEESY
FOOTBALL BREAD

Serves: 8–10

Ingredients: 1 round sourdough loaf, 8 oz cream cheese, 1 cup sharp cheddar, 1 cup Monterey Jack (or pepper jack), 8 slices bacon (crumbled), 4 green onions, 2 garlic cloves, 4 tbsp butter (melted), 1 tbsp Dijon, 1 tsp Worcestershire, 1 tsp garlic powder, 1 tsp onion powder, 1/2 tsp smoked paprika, parsley, optional pickled jalapeños.

Directions: Preheat oven to 350°F. Cut bread into 1-inch cubes without slicing through the bottom. Mix cheeses, cream cheese, bacon, onions, garlic, Dijon, Worcestershire and seasonings. Stuff into bread. Drizzle with butter. Wrap loosely in foil and bake 20 minutes. Uncover and bake 12–15 minutes until golden and bubbly. Garnish with parsley and jalapeños if desired.

Abby J's Tip: Serve alongside Big Dave's Tailgate Meatballs & Smokies so guests can pull apart the bread and soak up every bite of the smoky barbecue sauce.