



## **POPPY SEED BACON BREAD**

Tonya Tyson Moore  
Tami Tyson Cobb

<b>2 18-inch loaves French bread</b>	<b>2 Tbsp. poppy seed</b>
<b>1 ½ sticks butter</b>	<b>12 oz. Monterey Jack cheese,</b>
<b>¾ cup finely chopped onion</b>	<b>sliced</b>
<b>4 Tbsp. yellow mustard</b>	<b>1 lb. bacon, uncooked</b>

Slice the thin brown crust from top of loaves. Slice each loaf into 1 ½-inch sections almost through to the bottom crust. Sauté onions in butter until tender; stir in mustard and poppy seed. Place mixture in freezer for about 15 minutes until it's pasty and easy to spread. Spread butter mixture between each slice and on top of loaf. Place sliced cheese between each bread section. Halve each bacon slice and place on top of each bread slice. Bake, uncovered, on a foil-lined pan at 375° for 20 to 30 minutes. Makes 24 slices.

**Note:** This bread makes a hearty appetizer and is delicious served with soup or a salad. People always ask for this recipe!

## **QUICK (AND I MEAN QUICK) HERB ROLLS**

Maxine Tyson

<b>½ cup butter or oleo</b>	<b>2 Tbs. Parmesan cheese</b>
<b>1 ½ Tsp, parsley flakes</b>	<b>1 (10 oz.) can Hungry Jack</b>
<b>½ Tsp. dill weed</b>	<b>biscuits</b>
<b>1 Tbs. onion flakes</b>	

Melt butter in 9" pan. Mix herbs and cheese together and stir into butter. Let stand 15 - 30 minutes. Cut biscuits into halves and swish around in herb butter to coat all sides. Bake @ 425° for 12 - 15 minutes. This may be prepared ahead of time.

