

Mushroom Pull-Apart Bread

Courtesy of Cheyenne's Road Market

1 round loaf of bread

Provolone Cheese

3-4 Tbs butter

1 qt mushrooms

Papa Joe's Salt

Thyme

Scallions or Chive Slices



1. Cut the loaf in strips longways & crossways but don't cut through the bottom, you need the bottom in tact to hold it together while baking.
2. Place thin slices of provolone cheese in between your slices, set aside.
3. Preheat oven to 350. Melt 3 Tbs. butter in a small sauté pan.
4. Add in 1 quart mushrooms, sliced or diced whatever you like (if your using shi-itake mushrooms just use the caps, the stems you can save for later they make an excellent veggie or mushroom stock but are tough when sautéed).
5. Add a sprinkle of **Papa Joe's Salt** & 1 Tbs. fresh thyme to boost the flavor.
6. Cook mushrooms until they have started to wilt.
7. Mix 1/2 cut scallions or chive slices in with the mushrooms & take off the heat.
8. Spoon the mixture in between the bread slices on top the cheese. Use your spoon to push them down so they are in between the bread slices not sitting on top.
9. Pour any remaining butter over top the bread. Wrap the bread in foil & bake for 15 minutes.
10. Uncover the top of the loaf & cook for another 10 minutes to melt the cheese & crisp up the bread. Serve while warm. It's a great appetizer & a fun side dish for dinner!