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Stuffed Garlic Bread

September 2005 Supper Club, Recipe from Julie

- 1 unsliced loaf french bread
- 6 tablespoons butter
- 1 whole head of fresh garlic -- peeled and chopped fine
- 7 teaspoons sesame seeds
- 1/4 cup parmesan cheese -- grated
- 1 1/2 cup sour cream
- 2 cups monterey jack cheese -- cut into 1" cubes
- 2 teaspoons lemon pepper
- 2 teaspoons parsley
- 2 cups chopped artichoke hearts

Cut loaf in half lengthwise. Tear out soft center of bread in chunks, leaving crust intact. Put crust shells on a foil covered cookie sheet, crust sides down. Melt butter in a large skillet, stir in garlic and sesame seeds. Cook for 1-2 minutes on medium heat (don't burn the garlic!). Stir in torn bread chunks, and cook until golden brown and butter has been absorbed. Remove from heat. In a very large bowl combine sour cream, jack cheese, parmesan, parsley and lemon pepper. Stir in artichoke hearts and toasted bread (garlic bits too!). Mix well and spoon back into bread shells. Lay them both crustside down on the foil covered sheet, and put a sheet of foil over the top (it just has to be over the top...doesn't need to be wrapped), then bake at 350 for 20 minutes. Remove foil and bake for an additional 10 minutes uncovered. Let rest 5-8 minutes before cutting.

Sweetnicks Notes : This recipe was posted by Peggy/OR over at Gail's Recipe Swap. It got rave reviews.