

# Ken's Oven Hot Garlic Cheese Bread

Prep Time: 10 Min \* Total Time: 30 Min \* Makes: 1 loaf (24 Slices)



The original recipe for "Oven Hot" Cheese bread is unknown. Thinking it would make a great Garlic Bread, naturally Garlic was added, and another great Garlic Bread was born.

## INGREDIENTS:

- 1/2 cup (1 stick) - Butter or Margarine at room temperature.
- 1/4 cup Blue Cheese (Crumbled)
- 1/4 cup Mozzarella Cheese (shredded)
- 2 - Garlic cloves (minced)
- 1 loaf (1pd.) - French Bread

## DIRECTIONS:

- 1.) Heat oven to 350°. Thoroughly mix the Butter or Margarine, Blue Cheese, Mozzarella Cheese, and Garlic together.
- 2.) Cut the Bread horizontally in half (top to bottom). Spread Cheese mixture over cut side of Bread. Reassemble the Loaf.
- 3.) Cut the Bread crosswise into 1-inch-thick slices. Reassemble the loaf and wrap it securely in heavy-duty aluminum foil.
- 4.) Bake at 350° for about 20 minutes or until Cheese mixture is melted. Serve hot.

# PANDESAL



Ang Pandesal o pan de sal, ay isang pangkaraniwang doll ng tinapay Philipinas. Nahiram mula sa pamilyang Reynante.

Translation to English: *Pandesal or pan de sal, is a common bread roll in the Philippines.*

*Borrowed from the Reynante family.*

**INGREDIENTS:** 2 cups - Bread Flour \*\*\* 2 cups - All-Purpose Flour \*\*\* 1 cup - warm Water (approximately 115°F) + 1 tablespoon sugar \*\*\* 2 tsps. - Salt \*\*\* 1/2 cup - Sugar \*\*\* 2 tbsps. - Vegetable Oil \*\*\* 1/4 cup - Butter, melted \*\*\* 1 package - Yeast or 1 tbsp. - Yeast

- DIRECTIONS:**
- 1.) Add yeast to the sugar water mixture and stir. Let stand 10 minutes.
  - 2.) Sift dry ingredients into mixing bowl. Add Yeast mixture, Butter, and oil to mixing bowl. Using dough hook, mix until combined. If too dry, add Water. If too wet, add Flour.
  - 3.) Knead dough by hand on floured surface for 5 minutes. Place dough in an oiled bowl. Cover with plastic wrap. Let dough rise in a warm place until it has doubled in size.
  - 4.) Separate dough into 2 balls and roll it into logs. Cut into approximately 25 pieces. Roll each piece in breadcrumbs and place on baking sheet. Let rise to double in size.
  - 5.) Bake at 350°F for approximately 15 minutes on the middle rack.

# KEN's Corn Bread©



*Jiffy Corn Muffin Mix is as good as Corn Bread Mix you can buy. We have used it for years and found other brands not to be as good and certainly not better.*

Recipe makes (6-9 Servings).

## **INGREDIENTS:**

- 1** pkg. - Corn Muffin Mix
- 1** - Egg
- 1/3** cup - Milk
- 1/4** tsp - Cilantro
- 1/2** tsp - Lemon Zest

## **PREPARATION:**

**1.)** Blend all ingredients. Batter will be slightly lumpy. Let the batter rest 3 – 4 minutes. Stir again and pour into greased 8" baking dish or pan. Bake at 400° , 15 or 20 minutes or until golden brown .

**Really Good when covered with  
KEN's Pork SAUSAGE GRAVY**