

Cheesy Pull-Aparts

These sandwiches will quickly become a camp favorite. So many ways to customize. There is something for everyone.



Ingredients

- A loaf of uncut bread
(I like Italian...A bit wider and softer than French)
- Your favorite sandwich fillings
(Go crazy! Try cold cuts, cheeses, pickles, etc.)
- 2 T Butter
- ¼ tsp Onion powder
- 1 clove Minced Garlic
- ¼ tsp Italian Seasoning

Preparation

1. Set oven to 400°
2. Melt butter and mix with onion powder, garlic, and Italian seasoning.
3. Cut loaf into an even number of slices (the actual number depends on how many sandwiches you want to make). Brush bread with butter mixture.
4. Fill the sandwich wedges with your choice of fillings.
5. Wrap in aluminum foil and place into the oven for 10-15 minutes or until cheese is melted.
6. Top with the sauce of your choice. Feel free to use one of the “trio of sauces”.
7. Enjoy!!!

Pro-Tips

1. Anytime you are cooking or using a fire, make sure you have adult supervision.
2. Make sure not to cut the bread all the way through or your loaf will not hold.
3. Additionally, you only want to place filling in every other slice so that you will be able to hold your sandwiches.