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SPICY CHEESE “PIZZA” BREAD

A terrific soup or salad accompaniment, or football snack!

**Ingredients**

1 2-pound uncut sourdough or Italian bread round (about 9-inch diameter)

Olive oil

1 1/4 cups grated alpine-style cheese

1 1/4 cups grated provolone cheese

1 1/4 cups crumbled feta cheese

1 1/2 teaspoons dried oregano

1/2 teaspoon (generous) dried crushed red pepper

2/3 cup chopped seeded tomatoes

1/2 cup chopped pitted Kalamata olives or other brine-cured black olives

**Preparation**

Preheat oven to 350°F. Cut two 1/2-inch-thick rounds horizontally from center of bread (reserve remaining bread for another use). Brush bread rounds on both sides lightly with oil; place on baking sheet. Bake until beginning to crisp, about 15 minutes. Cool 5 minutes. Top each bread round with half of cheeses, oregano, and crushed red pepper. Sprinkle each with half of tomatoes and olives. Bake bread rounds until cheeses melt and bottoms are crisp, about 15 minutes. Cut into wedges.