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Bloomin' Party Bread

- 16 Ounces Monterey Jack cheese slices
- 1 1/2 Pound loaf sourdough bread - long & not sliced
- 1 Stick butter, melted
- 2 Tsp poppy seeds
- 1/2 Tsp garlic powder
- 3 Green onions, thinly sliced
- Cooking spray

- 1) Make one slice down the top of the bread two thirds of the way through the long way. Then, make a bunch of cuts 1-inch apart and also two thirds trough all the way down the bread to create the "blooming bread" effect.
- 2) Place the bread on a cookie sheet sprayed with cooking spray.
- 3) Mix the melted butter, poppy seed, and garlic powder and poor evenly over bread in between cuts.
- 4) Take 1/2 green onion and sprinkle between slices.
- 5) Insert cheese slices in 1 direction, then tear the remaining pieces and insert in the spaces in the other direction. Sprinkle the remaining green onion on top.
- 6) Place in the oven on broil until cheese is melted and turning brown and bubbly.
- 7) Serve immediately.