



## Cheesy Bacon Ranch Bread

This delicious bread is the perfect addition to the menu the next time you're grilling!

Recipe adapted from Mom On Timeout.

### Ingredients

- 1 loaf (16 oz) French bread
- 1 cup mayonnaise
- 1 T ranch dressing mix
- 8 oz cheddar cheese, shredded (approximately 2 1/2 cups)
- 8 slices of Stoltzfus Meats hickory smoked bacon, cooked and crumbled



### Directions - grill method

1. Preheat the grill. Line a sheet pan with heavy-duty foil doubled up, and oil the foil.
2. Cut the bread in half, length-wise, and place the halves on the foil lined pan.
3. In a small bowl, combine the mayo, ranch, shredded cheese, and bacon.
4. Spread the mayo mixture evenly on top of the bread.
5. Place the foil on the grill over indirect heat and cook for approximately 10 minutes, or until the cheese is melted and bubbling.

### Directions - broiler method

1. Preheat the broiler. Line a sheet pan with heavy-duty foil, and oil the foil.
2. Cut the bread in half, length-wise, and place the halves on the foil lined pan.
3. In a small bowl, combine the mayo, ranch, shredded cheese, and bacon.
4. Spread the mayo mixture evenly on top of the bread.
5. Place the foil lined pan in the oven and broil for approximately 5 minutes, or until the cheese is melted and bubbling.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.