



Sun Dried Tomato Bread

INGREDIENTS

3/4 cup Sun-dried Tomatoes, finely chopped
1/2 cup Kalamata olives, chopped
1 cup grated Jarlsberg Swiss cheese
2 tablespoons garlic, minced
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
Bread dough (see note below)

PREPARATION

1. Using paper towels, press liquid out of olives and set aside
2. Roll out dough into two 10" x 14" rectangles
3. Combine 3/4 cup of cheese, garlic, oregano and basil
4. Divide mixture and spread evenly over the two rectangles, leaving a 1/2 inch border all around
5. Top each with olives and tomatoes
6. Starting with the longest side, roll rectangle into a cylinder, folding the ends toward the seam side
7. Place cylinder loaf seam-down on lightly buttered baking sheet
8. Cut deep slashes spaced evenly across length of loaf
9. Cover loosely and let rise in warm place for 1 hour
10. Sprinkle remaining cheese on top of both loaves
11. Bake at 350 degrees for 35 minutes
12. Cool on rack

Note about bread dough: any dough will work for this recipe, e.g., frozen, refrigerated or homemade. If you use homemade dough you may need to roll out the dough on a lightly floured surface.