Cheesy garlic bread

Ingredients:

 1 French baguette

 ½ stick butter, softened (may also decrease to ¼ stick if you like)

 1 cup shredded cheddar cheese

 1 cup shredded mozzarella cheese

 ½ cup shredded parmesan cheese

 2 tablespoons minced garlic (may also decrease to 1 tablespoon if you like)

 Red pepper flakes and parsley to taste (optional)

Process:

 First things first, this recipe is geared toward a crusty French loaf of bread; it needs the hearty crust to stand up to the amount of butter and cheese in the filling. If you are using thin crusted soft bread you should probably cut this by 1/3.

 Slice your baguette lengthwise like you would for a sandwich bun. If the baguette has a nice open crumb texture (nooks and crannies) perfect, if not rip out some little pieces of bread to create ‘potholes’ for the butter and cheese to melt into.

 In a large bowl combine all the butter, garlic, and cheeses and mix thoroughly with either clean hands or a spatula. Divide the mixture in two and then spread on each half of the baguette. It is easiest to use your hands and squeeze some of the mixture together into a log like shape and then push it onto the bread. Sprinkle with seasonings if you desire.

 On a cookie sheet lined with foil, bake the baguettes uncovered, cheese side up, at 350 degrees for about 10-15 min or until cheese is melted and browned to your liking. Cut into pieces and serve.