

Stuffed French Bread

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	loaf	french bread
1	pound	lean ground beef
2	tablespoons	onion - finely chopped
1/2	cup	celery - chopped
1	teaspoon	garlic - minced
1	can	cream of mushroom soup
2	tablespoons	milk
2	teaspoons	worcestershire sauce
		salt and pepper
1 1/2	cups	cheddar cheese - shredded
1/2	tablespoon	parsley - chopped

Preheat oven to 350. Slice bread in half, lengthwise. Scoop out bread in the center of each. Place bread in a large bowl and tear into small chunks. Set halves on baking sheet.

Brown ground beef and onion in a large skillet over medium high heat. Drain grease. Add the celery and garlic. Cook until celery is tender. Add soup, milk, and worcestshire sauce. Season with salt and pepper. Stir and cook until heated, about 5 minutes.

Add beef mixture to bread in bowl. Stir to combine. Pour into center of one half of bread slice. Spread evenly. Top with cheese, parsley and other half of bread.

Bake 10-15 minutes, or until cheese is melted. Let stand 5 minutes before serving.