Grammy's Iconic Holiday Cheese Bread

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Informant: Patricia Place is my mother. She is a mom of three girls and is in her fifty-two years old. She was born in Texas but moved to Simi Valley, California when she was three months old. After she got married, she and my father relocated to Newport Beach where they had me and my sisters. She doesn’t have a favorite holiday but loves when the family gets together. She loves to sew and is an amazing cook and likes to host people.

Context: Whenever my mother’s side of the family gets together for a holiday dinner, we never have rolls. We have my Grammy’s iconic holiday cheese bread. It is addicting. As a child my mother would only limit me to three pieces. My grandmother’s health has been ailing, so the cheese bread has been missing for a while from our holiday dinners. My mother stepped up to make it since no holiday dinner is complete without it. This recipe was supposedly top secret but when I mentioned that I needed family recipes my mother called me and told me I needed to include this.

Text:

Ingredients:

1 cup of unsalted butter, room temperature

1 cup of “Kraft Mac n’ Cheese” cheese powder

1 loaf of sourdough French bread split in half lengthwise

Instructions:

First things first, preheat the oven to 400 degrees Fahrenheit. While it’s warming up, grab a medium bowl and in the bowl, combine the unsalted butter and the cheese powder and mix with a spatula until there are no lumps. It should be thick but spreadable. If it’s too thick to spread, grab some more softened butter and mix that in there. It needs to be creamy. Divide the mixture in half. Then place the bread loaf halves on a cookie sheet and spread a half of the cheese butter
mixture on each half of the French bread. Sprinkle a little extra cheese powder on top and pop them into the oven for 20-30 minutes or until golden brown.

Cut width wise and serve with dinner, or by itself with a big glass of water!

Now you and everyone else can do it for your holiday dinners!

**Texture:** My mother told me this story in an excited tone because Grammy’s iconic holiday cheese bread “deserves to be published online.” She has many fond memories of her family at holiday dinners and that came through in her tone of voice.

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