

Utah State University

DigitalCommons@USU

USU Student Folklore Fieldwork

Student Folklore Fieldwork

11-2018

Grammy's Iconic Holiday Cheese Bread

Hillary Place

place.hillaryjane@gmail.com

Follow this and additional works at: https://digitalcommons.usu.edu/student_folklore_all

Recommended Citation

Place, Hillary, "Grammy's Iconic Holiday Cheese Bread" (2018). *USU Student Folklore Fieldwork*. Paper 364.

https://digitalcommons.usu.edu/student_folklore_all/364

This G1: Groups/Social Customs is brought to you for free and open access by the Student Folklore Fieldwork at DigitalCommons@USU. It has been accepted for inclusion in USU Student Folklore Fieldwork by an authorized administrator of DigitalCommons@USU. For more information, please contact digitalcommons@usu.edu.



Hillary Place
Logan, Utah
November 2018

“Grammy’s Iconic Holiday Cheese Bread”

Foodways, Holiday Tradition

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.

Hillary Place
Utah State University
ANTH 2210
Dr. Lynne S. McNeill
Fall 2018