

Kathryn's Bread Recipe aka Crystal's Bread

Submitted by: Beverly Schorre

One loaf French bread (you can get your favorite brand on the bread isle or use a French baguette)

Kraft Swiss cheese

1 T poppy seeds

1 T French's yellow mustard

1-3 T finely chopped onions

Slice the bread all the way through or cut 1" slices. Fold cheese slices in half forming a triangle and stick in between sliced bread. Mix the rest of the ingredients with a fork in a bowl. Spread on top of bread.

Bake @ 400 degrees for 20 minutes.