

Smoked Goose Sour Dough Pull Apart Bread

Ingredients:

1 unsliced loaf of (round is preferable) sourdough bread
8 oz shredded Colby Jack cheese
1 cup chopped Smoked Goose Breast
1/2 cup butter, melted
1 Tbsp Ranch dressing mix

Directions:

Using a sharp bread knife cut the bread going both directions. Do not cut through the bottom crust. Sprinkle cheese in between cuts. Sprinkle Smoked Goose Breast on bread, making sure to get in between cuts. Mix together butter and Ranch dressing mix. Pour over bread. Wrap the entire loaf in foil and place on a baking sheet. Bake at 350 degrees for 15 minutes. Unwrap. Bake for an additional 10 minutes, or until cheese is melted.

