

Garlic Italian Loaf – From Bonnie Zimmerman

**Served best after being refrigerated overnight!*

Ingredients:

1 1/4 lb. very thinly sliced Provolone cheese
7-8 oz. pesto—drain well
1/4 cup pine nuts (optional)
8 oz. cream cheese
3 cloves garlic—pressed
1/2 cup grated fresh Parmesan (optional)
8 oz. sun dried tomatoes in oil-diced, drained, and blotted
cheese cloth (wax paper could also be used)

Directions:

1. Line a loaf pan with cheese cloth
2. Line loaf pan with double layer of provolone~up sides and over bottom

Then layer as follows:

3. *1/2 of the pesto mixture(see bottom)
4. layer of cheese
5. 1/2 of the sun dried tomatoes
6. * entire cream cheese mixture (see bottom)
7. layer of cheese
8. 1/2 sun dried tomatoes
9. layer of cheese
10. 1/2 pesto mixture
11. layer of cheese (double layer with any extra)

*pine nuts can be mixed in with pesto

*cream cheese mixture consists of cream cheese, garlic and parmesan

Cool in the refrigerator at least 2 hours-but works best if done overnight (will stand more firm)
When ready to serve, place a plate over the top of the pan and flip over. Then garnish with basil leaves, cherry tomatoes, or whatever you choose! Add crackers around the edge for a finished look!

**be sure to "seal" cheese layers well to prevent pesto from seeping to other layers*