

# Fried Bread with Garlic and Cheesy Mayonnaise

## Ingredients

- 1/2 loaf of rye or multi-grain bread
- 7 oz Havarti cheese, grated
- oil for frying
- 2 - 4 garlic cloves, peeled
- 1/4 cup mayonnaise
- 1/4 cup of cream or boiling water
- ground pepper to taste

## Directions

Cut bread into sticks.

Pour 1/4" of oil in a frying pan and heat over medium-high heat. Working in two batches, add the bread sticks to the pan, cook for a couple of minutes until browned, flip and cooked until browned. Transfer to a paper towel to absorb the excess oil. Repeat with the second batch. Rub the garlic cloves onto the surface of each bread stick. Set aside.

Add grated cheese, mayo and cream or boiling water to a small saucepan. Season with ground pepper to taste. Cook over medium heat, stirring, until the cheese melts and the you get a smooth sauce.

Serve fried bread with cheese sauce.