

## Picnic Baguette

A no-bake recipe

### Ingredients:

- 1 (14-inch) baguette
- 12 ounces cream cheese, room temperature
- 1/4 cup chopped green olives
- 1/4 cup chopped black olives
- 2 garlic cloves, minced
- 2 tablespoons chopped roasted red peppers
- 1 teaspoon dried parsley, or 1 tablespoon chopped fresh parsley
- 6 slices salami, chopped



### Directions

1. Slice off the ends of baguette with a serrated knife and then cut in half.
2. Hollow out baguette with the knife, leaving a 1/2-inch-thick crust.
3. In a large bowl, combine cream cheese, olives, garlic, peppers, parsley, and salami.
4. Fill baguette with cream cheese mixture, packing tightly.
5. Wrap baguette tightly with plastic wrap and chill for 2 hours before serving.
6. To serve, slice baguette in 1/2-inch slices.

*Makes about 2 dozen slices*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***