

Baguette Full-On!



TIPS:

1. Grip, rip, & lay it on! The first time I remember having a baguette like this was on a soccer field somewhere in the Loire Valley in France during a teenage bike tour. We bought baguettes and terrifically flavorful meats, cheeses, pâté, and mustard to have with them in the shops surrounding the field and then were welcomed to sleep that night on that field under the stars. Great!

2. Making it yours: What you see below are only suggestions to spark your imagination. Use whatever ingredients you like to suit your taste.

Needed

Fresh Baguette (or any bread will work)

Favorite Cheese (I'm using both brie cheese and goat cheese, but any cheese will work)

Cold Cuts

Pesto (basil & garlic spread)

Red Roasted Bell Peppers

Mustard

Ground Black Pepper

Table Knife

Plate



Tear off pieces of baguette or any bread and add your choice or a combination of:



Cheese



Goat cheese



Brie cheese

Pesto



Cold cuts



Mustard



Roasted Red Peppers



Ground Black Pepper



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Gotta' Eat, Can't Cook

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