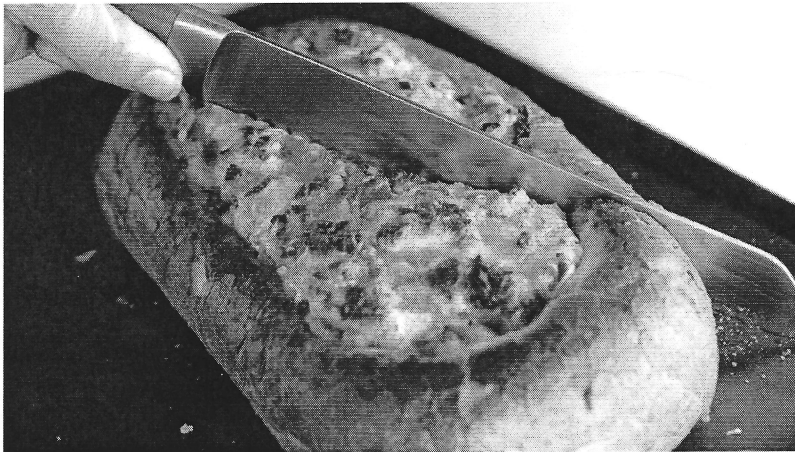


Trisha Yearwood's Cheese Boat



Serves 10

Aired December 8, 2014

INGREDIENTS

- 1 loaf French or Italian bread
- Two 8-ounce packages cream cheese, at room temperature
- 10 ounces sharp cheddar, grated (about 2 1/2 cups)
- 6 ounces corned beef, such as Carl Buddig, finely chopped
- 1 bunch green onions, finely chopped
- 1 medium tomato, finely chopped
- 1/2 red bell pepper, cored, seeded and finely chopped
- 1/2 teaspoon hot sauce, such as Tabasco
- 1/2 teaspoon chili powder
- Large corn chips, for serving

PREPARATION

Preheat the oven to 350°F.

Cut an oval in the top of the load of bread, scooping out the bread in the center, and make a "bread boat." Place the bread on a cooking sheet.