

GARLIC BREAD

Recipe information: Italian Night 2007

Ingredients:

1 Large loaf Italian Bread or French Baguette

2 Sticks of Butter, softened

6-8 Cloves of Garlic

Parmesan Cheese

Fresh Parsley

Food Processor

Aluminum Foil

Baking Sheet

Directions:

1. Place handful of parsley in food processor and finely, chop but not until mushy. Place in a bowl
2. Peel the garlic and place in food processor. Pulse a few times until chopped.
3. Slice the butter, add to the chopped garlic and pulse until the garlic is thoroughly mixed into butter.
4. Slice your loaf of choice in half the long way and spread both sides with the butter & garlic mixture.
5. Sprinkle both sides with cheese & parsley.
6. Wrap in foil & bake in 400° oven for 12 - 20 minutes depending on your oven. Watch so it doesn't burn.