

GARLIC BREAD

Ingredients:

- 1 small French Stick
- 2-3 tbsp softened spread
- 2 cloves garlic, smashed and minced/chopped very small
- Chopped parsley (optional)

Method:

- 1. Preheat oven to 200 degrees
- 2. Mix the butter, garlic and parsley together
- 3. Make 1-inch thick slices into the bread, but do not go all the way through, just to the bottom crust.
- 4. Put a teaspoon or two of the butter mixture between each slice, or between every other slice if you only want the garlic mixture on one side of the bread
- 5. Put the bread stick into the oven and bake until the garlic butter has meted and the cut edges are golden and crispy

