

Homemade Garlic Bread

The perfect pairing for pasta & salad



SERVINGS: 2/4

COOKING TIME: 15 MIN

INGREDIENTS

- 1 soft white baguette
- 1 stick (~110 grams) butter
- 5 cloves of fresh garlic
- 1 tsp fresh or dried Parsley
- Pinch salt & pepper

NOTES

Variations would include adding cheese before broiling the last few minutes (any melting kind tastes good including parmesan).

Any leftovers at the end can be saved for a salad the next day as croutons.

DIRECTIONS

1. Get some nice French bread. You don't want anything too hard, if not you will end up with croutons so try and choose a softer white baguette. Cut the bread in half lengthways.
2. The garlic mixture is really easy; in a bowl add semi-melted butter (heated in the microwave for 15/20 seconds), minced fresh garlic, salt, pepper and parsley. Stir, stir, stir.
3. Get a spoon, knife or fingers into the mixture and lather it all over the inside of your baguette. You really can't have too much in my opinion and don't worry if it's not perfect!
4. Place onto a high-heat baking sheet on some tin foil. It's important to have enough foil to wrap the top if needed.
5. Add to the oven at 350F (175C) for 10 minutes. Keep an eye on it, if you see the side start to darken too much then reach in with oven gloves and wrap the tin foil around the bread so it doesn't burn.
6. If on the contrary, you feel the baguette isn't golden enough then put it back into the oven and broil but watch it like a hawk. It will change from yummy to yucky in a matter of seconds.
7. Bring out, and leave for a minute so the butter won't run when sliced. Finally, cut and serve immediately. Voila!

