



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Old School Garlic Bread

Yield: 12 Servings

Ingredients

1/2 cup (1 stick) unsalted butter
1/4 cup extra-virgin olive oil
2 garlic cloves, peeled, crushed
Large handful of fresh flat-leaf parsley leaves, finely chopped
1 baguette
Kosher salt
Finely grated Parmesan

Preheat oven to 450°F. Heat butter and oil in a small saucepan over medium heat. Add garlic and parsley and cook, stirring occasionally, until butter is completely melted.

Slice bread in half lengthwise, then place on a baking sheet and brush cut sides with butter mixture.

Slice crosswise 1" thick, without cutting all the way through; season with salt and top with Parmesan. Bake until golden, 10–15 minutes.

Cook's Note: You can cut and butter the bread well in advance, but don't bake it until your guests arrive.

Credit: epicurious.com