



Best Ever Garlic Bread

Serving Size: 1 Slice Bread; Calories 130; Total Fat 4g; Sodium 140g; Total Carbohydrate 16g; Dietary Fiber 0g; Protein 3g

Ingredients:

- 4 cloves garlic, minced
- 1/2 cup (1 stick) butter, softened
- 1 baguette or French bread
- 1/2 teaspoon kosher salt
- 2 tablespoons freshly chopped parsley
- 1/4 cup grated parmesan cheese

Equipment Needed:

- Large baking sheet
- Small mixing bowl

Fresh-to-Dried Herb Converter:

1 teaspoon of dried herbs for every 1
tablespoon of fresh herbs

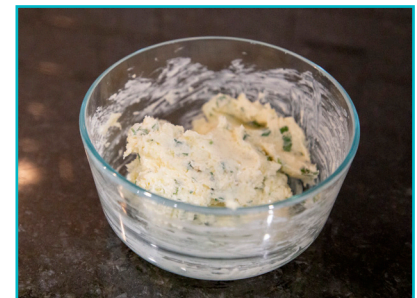
Prep Time	Total Time	Servings
10 min	20 min	12



Instructions:



1. Heat oven to 425°F and line a large baking sheet with foil.



2. In a bowl, mix softened butter with garlic, salt, parmesan cheese and parsley until well-combined.

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Instructions Continued:



3. Cut bread lengthwise. You may need to cut again to fit your baking sheet.



4. Spread cut sides of bread liberally with garlic butter.



5. Bake until bread is toasty and golden at the edges, about 10 minutes.



6. Slice bread into individual servings.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#) [#Indiana4H](#)



Extension - Lawrence County

