

Betty's Basic Garlic Bread



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In this video, Betty demonstrates how to make Basic Garlic Bread. This recipe uses bread purchased from the deli section of the grocery store and includes very basic additions for a great accompaniment to pasta, steak, etc.

Ingredients:

½ loaf French or Italian bread, sliced horizontally (You may use home-baked bread or sliced buns or rolls—whatever you have on hand.)

3 tablespoons butter

2 medium cloves garlic, minced

¼ cup fresh chopped parsley (or less, to your taste)

Place ½ loaf French or Italian bread in a shallow baking pan, cut side up. In a small saucepan, melt 3 tablespoons butter over medium heat. Add 2 cloves minced garlic and sauté until tender. Remove from heat and stir in as much of the ¼ cup fresh chopped parsley as desired. Use a pastry brush (or spoon) to spread the garlic butter mixture evenly over the cut side of the half-loaf of bread. For soft garlic bread, place the prepared bread under the broiler unit for a minute or so, until it is brown on top and heated through. For crunchy garlic bread, place the prepared bread in a 350 degree (F) oven for 10 minutes. When the garlic bread is done, remove it from the oven and use a bread knife to cut it diagonally into serving pieces. Serve immediately, while hot! I know this is a very basic recipe, and that it is probably not needed, but you will see it when I upload the complete meal (hopefully on Friday), and I am just anticipating your questions. Enjoy and have a beautiful day! I love all of you; you are never far from my mind. --Betty