

# Betty's Cheesy Garlic Aioli French Bread



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In this video, Betty demonstrates how to make luscious Cheesy Garlic Aioli French Bread. This is a loaf of French bread that you can pick up from your bakery, slice it in half lengthwise, spread it with Garlic Aioli Sauce (from yesterday's upload), and brown it in the oven. It is scrumptious!

Ingredients:

1 loaf French bread (You may use home baked bread or pick up a baked loaf at your deli or bakery.)  
garlic aioli sauce, enough to spread 2 halves of a loaf of French bread (You will find the recipe for garlic aioli sauce in bettyskitchen.)  
¼ cup shredded Parmesan cheese  
¼ cup chopped fresh flat-leaf Italian parsley

Slice 1 loaf of French bread in two equal halves, lengthwise. (This is easier to do when the bread is slightly frozen.) Spread the cut side of each half with garlic aioli sauce. (Note: This sauce is *very* flavorful, so you will not need to spread it very thick.) Sprinkle ¼ cup shredded Parmesan cheese over both halves of the aioli-spread bread halves. Sprinkle ¼ cup chopped flat leaf Italian parsley over the top of the cheese. Bake at 350 degrees until crisp around the edges and beginning to brown. Remove from oven, place on serving dish, and serve immediately! This bread tastes wonderful alone, but I used it to round out an Italian-style dinner. Enjoy!!! --Betty