

Betty's Crispy & Soft Herbed Garlic French Bread Recipe



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In this video, Betty demonstrates how to make Crispy , Soft Herbed Garlic French Bread. Its tangy and flavorful, soft with a crispy top, and sooooo quick and easy to make!

Ingredients:

- ½ stick butter or margarine, softened to room temperature
- 1 tablespoon grated Parmesan cheese
- ½ tablespoon fresh minced parsley (Use ½ teaspoon, if you are using dried parsley flakes.)
- 1/8 teaspoon garlic powder
- 1/8 teaspoon paprika
- 1 small loaf of French bread, sliced in about 1-inch slices (If you have a larger amount of bread to make, double the recipe for the spread.)

In a small mixing bowl, combine ¼ cup softened butter or margarine, 1 tablespoon grated Parmesan cheese, ½ tablespoon fresh minced parsley (or ½ teaspoon dried parsley flakes), 1/8 teaspoon garlic powder, and 1/8 teaspoon paprika. Use a fork to blend thoroughly. Spread mixture on one side of each slice of French bread, and place the slices on an ungreased baking pan. Broil in an oven about 6 inches from the heat, leaving the oven door partially open. Broil for about 5 minutes, or until bread is sizzling on top and beginning to brown. Remove pan from oven, and place bread on a serving plate. This is a delightful accompaniment to most meals. It is soft, but crispy, and it is bursting with flavor!