

Betty's Garlic Parmesan Bread



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In this video, Betty demonstrates how to make Garlic Parmesan Bread, which will accompany an Italian-style entrée for Mother's Day.

Ingredients:

3 tablespoons butter, softened

¼ cup finely grated Parmesan cheese

6 cloves of garlic, toasted (You will find Quick Tip 105—How to Toast Garlic in [bettyskitchen](#) .)

½ teaspoon salt

dash of ground black pepper

1 loaf baked Italian bread, cut horizontally into two equal halves

In a small mixing bowl, place 3 softened tablespoons butter, ¼ cup finely grated Parmesan cheese, 6 cloves toasted garlic, ½ teaspoon salt, and a dash of ground black pepper. Mash these ingredients with a fork or other implement, until well combined. Place one or both halves of Italian bread loaf in a shallow baking pan. Spread one-half of the garlic-Parmesan mixture on each half of Italian bread loaf. Bake in 400 degree (F) oven about 5 to 8 minutes, until hot and edges are beginning to brown. Remove from oven, slice diagonally into 1 ½-inch slices, and serve immediately. This Garlic Parmesan Bread is great with Italian entrees. Enjoy! --Betty