

Betty's Lightning Fast Asiago Garlic Bread Recipe



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In this video, Betty demonstrates how to make Lightning Fast Asiago Garlic Bread--a quick and delicious bread you can make in a hurry!

Ingredients:

6 to 8 slices Asiago Cheese Italian bread, sliced in 1-inch slices (I get this bread at the deli section of my grocery store in loaves. You may use regular Italian bread, French bread, etc.)
4 tablespoons softened butter or margarine
1/2 teaspoon garlic powder

In a small bowl, use a fork to blend 4 tablespoons of softened butter or margarine with 1/2 teaspoon garlic powder. Spread each slice of bread on top and bottom with butter mixture, and place the slices in a baking pan. Bake in a 350-degree oven for 10 minutes. Turn, after half-way through baking, if you like. Remove from pan, and place on a nice serving dish. This bread is interesting and tasty, and goes with anything from steak to a full Italian meal. No one will ever guess it is so quick and easy to make!!!