

Ingredients

Bread

1 Baguette

Olive Oil

1/2 cup

Roasted Garlic (or Garlic Powder)

To taste

Parmesan Cheese

1/2 cup freshly shredded

Oregano

1 tablespoon



Cook's Tips:

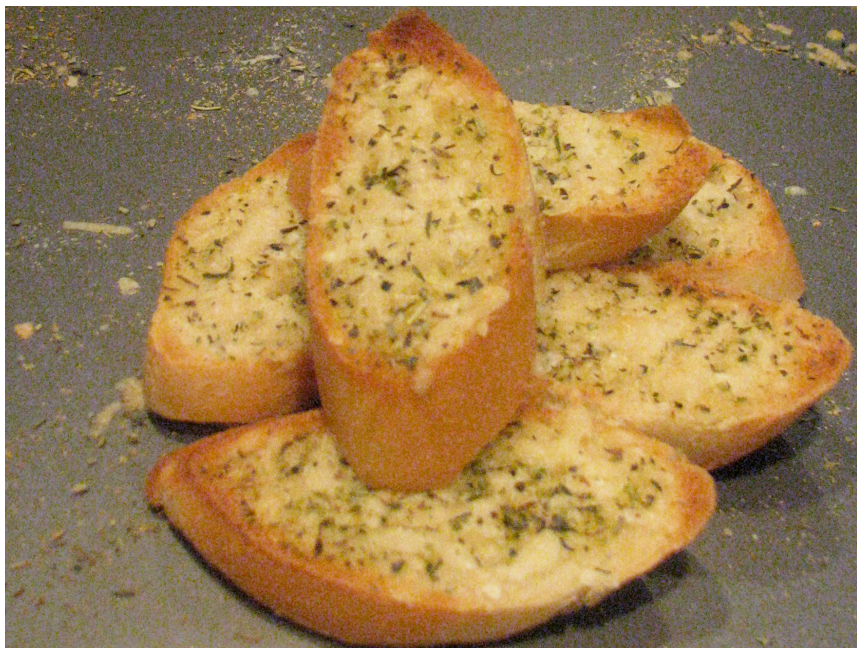
Tip 1:

The best brush ever is the type with plastic bristles. Unlike traditional pastry brushes this one never leaves individual bristles behind and it cleans easily in the dishwasher

Tip 2:

Anytime I have rolls, sub bread or baguettes left over I stick them in the freezer to use at a later date for garlic bread or croutons.

Garlic Bread



- 1 Turn oven setting to Broil. Slice a baguette of bread into 1-inch diagonal slices. Shred (or grate) parmesan cheese.
- 2 Brush bread with olive oil. Sprinkle liberally with Garlic Powder (or used mashed roasted garlic). Cover with Parmesan cheese. Sprinkle with oregano.
- 3 Broil until lightly golden and crunchy.