

RECIPE #13

HOT BUTTERED GARLIC BREAD

Heat oven to 400 degrees. Cut diagonal slices in loaf, but do not quite cut through the bottom crust. Spread slices generously on both sides with garlic butter. Wrap in aluminum foil or put back in foil package (if it came in a foil package). Heat about 10 minutes.

Garlic Butter:

Rub a bowl with a cut clove of garlic and then use this bowl to cream the butter.

1 stick butter or margarine
1/2 teaspoon of garlic salt
3-4 drops of garlic juice

Cream above ingredients together, and then spread on bread.

Butter or margarine needs to be softened before you do this, so lay out the butter before you start to make your meal.

Remember: a little garlic goes a long way and garlic will taste and smell stronger after it is heated.