

GARLIC BREAD

Last Modified: 04/11/2016

PREP: 5 Min
COOK: 15 Min
OVEN: 450

F EASY

BREADS

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	12 " Loaf	Firm Feeling Italian Bread (Squeeze it)	Split
1/4	Cup	Garlic Cloves	Microplaned
8	Tbsp	Unsalted Butter (Softened)	Divided
2	Tbsp	Garlic Powder	
1	Tsp	Water	
1/8	Tsp	Cayenne Pepper	
1/2	Tsp	Kosher Salt	

OPTIONAL

1/4	Cup	Parmesan Cheese	Grated
1 +/-	Pinches	Dried Parsley	

PREPARATION

FACTOID	EASY to make, VERY Garlicky and turns out with an even Golden Brown crust with soft insides, Looking exactly like your Grilled Cheese Sandwiches do. Slicing the loaf completely flat is rather difficult, so adding a foil wrapped brick or two on top will ensure even browning.
TOOLS	1) 2 - Small Microwave Safe Bowls 2) 2 - Aluminum Half Sheet Pans 3) 2 - Foil Wrapped Bricks
PREP	1) Micro plane the Garlic Cloves and set them and any juice produced aside. 2) Preheat the oven to 450 degrees with a rack in the center.
1	In a small microwave safe bowl, SOFTEN 4 tablespoons of the Butter in the Microwave. Stir in the Grated Garlic and microwave it on high for about 1 minute more, until it is just bubbling around the sides (the Garlic will begin to swell up).
2	Mix the Garlic Powder and Water together to form a thick Paste. Cut the remaining 4 tablespoons of Butter into Pats and add them on top of the Garlic Paste. Stir in the melted Butter Mixture to form a THICK Spread. Mix in the Cayenne Pepper and Salt until the Spread becomes an even color. You will likely have to refrigerate the Spread, stirring often, to thicken it for spreading so it doesn't soak into the Bread.
3	Slice the Bread in half lengthwise as evenly and smoothly as possible and spoon 1/2 of the Garlic Spread on the cut side of each, spreading it evenly from edge to edge.
4	Place the Loaf halves cut side up in one of the sheet pans and bake them until the Spread has just melted, about 3 to 4 minutes. Do NOT allow any browning to begin.
CAUTION	Step #5 presses the Bread evenly on the bottom sheet pan so the browning becomes evenly colored, crunchy & attractive - Do NOT skip the second pan & weights.
5	Remove them from the oven and flip the Loaf Halves over so the cut side is down. Press down on the tops with the bottom of the second sheet pan, since slicing was likely UNEVEN, add a couple of bricks on top for even browning of the loaves. Return both sheet pans & bricks to the oven and bake them for an additional 8 to 10 minutes more.
6	Remove the pans from the oven and flip the Loaves back over. Sprinkle on any optional ingredients you like while the Bread is still VERY hot.
SERVE	Slice across the loaf into 2" wide slices and serve while either hot, warm or cold.

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