

Crostini by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

Toasted French bread that is very good with soup. There are a lot of variations to this and you can add or change things to your taste. This is a simple version that I serve with soup or Italian meals.

Ingredients:

- 1 loaf of French bread, sliced on a diagonal
- $\frac{1}{4}$ cup of extra virgin olive oil
- $\frac{1}{4}$ cup butter
- 2 cloves of garlic, pressed with garlic press
- Parmesan cheese, grated

Slice the French bread on a diagonal and place on a baking sheet.

In a small pan, melt the butter with the olive oil and the pressed garlic. Brush the bread with the olive oil, butter, and garlic mixture, liberally and sprinkle with the Parmesan cheese.

Place in a 350° oven for 8-10 minutes. You may need to broil it to get it browned to your taste. Serve immediately with soup or whatever you desire.

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www.lynnrecipes.com

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