

Garlic Bread by Lynn's Recipes



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A delicious crusty garlic bread that can be used with any Italian dish or whatever meal you choose to use it with. This is based on a Tyler Florence recipe that I saw on his show

Ingredients:

- 1 loaf Italian bread
- 6 Tablespoons butter at room temperature
- 1-2 garlic cloves, minced
- 2 Tablespoons fresh parsley, chopped
- 2 Tablespoon extra-virgin olive oil
- Salt and freshly ground pepper

Melt the butter in a small saucepan over medium heat and add the garlic to cook, stirring until the garlic softens, but doesn't burn a couple of minutes. Let cool, slightly. Stir the butter into the remaining softened butter in a small bowl. Stir in the parsley, olive oil, salt and pepper.

Slice the baguette down the middle lengthwise and spread the mixture on both sides of the bread. Wrap in aluminum foil and place in a preheated 400° oven for 10-12 minutes.

Unwrap, slice, and serve.

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