

Garlic Bread

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*1/4 cup olive oil
5 cloves garlic, minced
2 teaspoons dried oregano
1 teaspoon pepper
2 one-pound French bread
baguettes, split lengthwise
3/4 cup freshly grated
Parmesan cheese*

Preheat the oven to 350 degrees.

In a small bowl, mix the oil, garlic, oregano and pepper. Brush the cut sides of bread with the mixture. Sprinkle with cheese on one side.

Place the slices, cheese side up, on a baking sheet.

Bake until the cheese melts and the bread is crusty, about 15 minutes.

Cut into three-inch slices.

Per Serving (excluding unknown items): 514 Calories; 54g Fat (92.6% calories from fat); 2g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 11 Fat.