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# Parmesan Bread Sticks

*Rene O'Neil*

*Nettles Island Cooking in Paradise - 2014*

**4 (1-1/2 inch thick) slices, white bread (frozen)**

**6 tablespoons butter, melted**

**1 1/4 cups freshly grated Parmesan cheese**

Trim the crusts from the bread. Slice each piece into 1/2-inch strips and then in half. Dip each piece in melted butter, coating all sides. Then dip each piece in Parmesan cheese and pat the cheese to help it adhere.

Bake the strips on a lightly greased baking sheet at 375 degrees for 5 to 7 minutes. Turn the strips over and continue baking for 5 minutes longer or until golden brown. Watch carefully. Serve warm.

(These sticks can also be cut into 1/2-inch cubes for tasty homemade croutons for soups and salads. They freeze beautifully.)

Yield: 16 bread sticks

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 610 Calories; 69g Fat (99.5% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 186mg Cholesterol; 703mg Sodium. Exchanges: 14 Fat.*