
Buttery Garlic Bread

The Essential Southern Living Cookbook

Preparation Time: 10 minutes

Start to Finish Time: 15 minutes

1/2 cup butter or margarine

4 cloves garlic, pressed

1/2 teaspoon table salt

1 loaf (16 ounce) Italian bread

1 1/2 teaspoons Italian seasoning

1/4 cup freshly grated Parmesan cheese

Melt the butter in a skillet over medium-high heat. Add the garlic and salt. Cook, stirring, for 2 minutes.

Cut the bread into 1-1/2-inch slices. Dip into the butter mixture, coating both sides. Place on a baking sheet.

In a bowl, stir together the Italian seasoning and Parmesan cheese. Sprinkle on one side of each bread slice.

Broil five inches from the heat until the cheese melts, about 4 minutes.

Yield: 8 slices

Bread, Muffins

Per Serving (excluding unknown items): 890 Calories; 93g Fat (91.8% calories from fat); 4g Protein; 15g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 2219mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Vegetable; 18 1/2 Fat.