

GUASTELLO'S VILLAGE MARKET

Old School Garlic Bread

Serves 12

Ingredients

½ cup (1 stick) unsalted butter
¼ cup extra-virgin olive oil
2 cloves garlic, peeled, crushed
Large handful of fresh flat-leaf parsley leaves, finely chopped
1 baguette
Kosher salt
Finely grated Parmesan

Preheat oven to 450°. Heat butter and oil in a small saucepan over medium heat. Add garlic and parsley and cook, stirring occasionally, until butter is completely melted.

Slice bread in half lengthwise, then place on a baking sheet and brush cut sides with butter mixture. Slice crosswise 1" thick, without cutting all the way through; season with salt and top with Parmesan. Bake until golden, 10–15 minutes.

Credit: bonappetit.com