

## GARLIC BREAD [www.DoreensKitchen.com](http://www.DoreensKitchen.com)

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Prep Time: 3 min Cook Time: 5 min or so

**1/2 loaf french or italian bread**

**1 stick of butter**

**1/4 cup olive oil**

**6 to 8 garlic cloves, diced**

Slice Bread. Cut off the ends of the Garlic Cloves, the peel comes off easier. Now dice up the Garlic. Melt the Butter with Olive Oil (Olive Oil prevents the Butter from burning) and with the Garlic. Put the Bread on tin foil on a cookie sheet, pour the Garlic Butter sauce over each. Bake 350°F for a few minutes until lightly brown. KEEP YOUR EYE ON IT, and don't let it burn. When its done, either leave as the large slices, or cut up into smaller pieces. NOTE: For an extra special treat, make Garlic Bread, top with white Cheese (Brick, Provolone, etc) and then top that with chopped up (plum) Tomatoes (fresh or canned) and bake till Cheese melts. You can also make Garlic Bread and then top with Meatballs to make a MEATBALL SANDWICH !!

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