



Garlic Bread

Makes approximately 4 servings.

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- 1 Tbs. + 1 tsp. finely chopped garlic
- 1 stick unsalted butter, softened
- 2 Tbs. extra-virgin olive oil
- 2 Tbs. finely chopped fresh flat-leaf parsley
- 1 (15- by 4-inch) loaf Italian bread
- ½ tsp. Kosher salt

Directions: Garlic Bread

Preheat oven to 350°F.

Mince and mash garlic to a paste with a rounded ½ teaspoon salt using a heavy knife (or a mini food processor/spice grinder). Mix together the butter, oil, and garlic paste in a food processor until smooth, then mix in parsley.

Without cutting completely through the bottom, cut the bread diagonally into 1-inch-thick slices with a serrated knife; then spread garlic butter lightly between slices on each side.

Wrap loaf in foil and bake in middle of oven 15 minutes. Open foil and bake 5-10 minutes more.

Bread can be spread with garlic butter 8 hours ahead and chilled, wrapped in foil. Let stand at room temperature 30 minutes before baking.

For a more herbal flavor, you can substitute 1 tablespoon finely chopped fresh basil for 1 tablespoon of parsley.

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