

**GARLIC BREAD**  
with Gourmet Blend Garlic  
Makes 5oz butter



### INGREDIENTS

**Garlic Butter:**

- 4oz Butter, room temperature
- 1T Extra Virgin Olive Oil
- 1/2t coarsely ground Gourmet Blend Garlic
- 1/8t ground Black Pepper
- 1/4t Salt
- 2T grated Parmesan Cheese

**Bread:**

- 1 Loaf Focaccia Bread
- 1/4c grated Parmesan Cheese

Making your own garlic butter is a small but effective way to add great flavor to your meals. Use it for garlic bread and/or use it to fry your eggs, make grilled cheese, top a steak, or finish off your bean dish.

### DIRECTIONS

1. In a medium size bowl, add all the ingredients except Parmesan Cheese. Mix well with a spatula or spoon until the butter is light and smooth.
2. Add the parmesan Cheese. Set aside.
3. Turn your broiler on to medium.
4. Cut your foccacia in half horizontally and place on a sheet tray with cut sides up. Slather a generous layer of butter onto your focaccia. You may not use all.
5. Sprinkle the remaining 1/4c of Parmesan Cheese on top of the bread.
6. Broil until golden brown and delicious.
7. Cut into desired size and enjoy.

