

View from the Fridge – Recipes from Brian Donkin

Recipe # 21 – Garlic Bread

Preparation time: 3 mins – Cooking time: 4 mins

Ingredients

1 gloves of garlic, peeled
1 tablespoons of olive oil
1 tablespoons of butter
1 slice of thick crusty bread
1 teaspoon of chopped parsley
a pinch of salt

Method

1. Chop garlic to a paste in salt (the salt absorbs the garlic juices)
2. Mix in small bowl with butter and parsley
3. Cut bread into 4 quarters and spread both sides with the butter/garlic mix.
4. Fry for 2 minutes on both sides on low heat.

Serves 1

