

# Garlic Bread

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**Category:** Condiments & Sides

**Servings:** 2

**Rating:** 10

**Source:** Rachael Ray

**Description:**

**Ingredients:**

1 baguette	about 16" long, sliced in half length-wise
1 olive oil	2 tablespoons
1 butter	2 tablespoons
1 garlic	4 cloves, crushed
1 parmesan cheese	1/4 cup, grated
1 parsley	2 tablespoons, minced

**Instructions:**

Place the garlic, butter, and olive oil in a pan and bring to a boil, about 3-4 minutes. Turn off the heat and reserve.

Toast the bread under the broiler until just lightly browned. Remove from the oven and, using a pastry brush, brush olive oil onto the toasted bread. Cover with a sprinkling of cheese and return to the broiler for a moment to melt the cheese (this burns very fast, so watch it!).

Sprinkle with minced parsley and serve.