

Misc.

Sun-Dried Tomato Garlic Bread

Nadine Mesch - Mount Healthy, OH

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Servings: 6

Start to Finish Time: 10 minutes

1/4 cup butter

1/4 cup Parmesan cheese, grated

2 tablespoons oil-packed sun-dried tomatoes, chopped

1 to 2 cloves garlic, minced

1/2 loaf Italian bread, halved lengthwise

In a bowl, combine the butter, Parmesan, tomatoes and cloves.

Spread the mixture over the cut sides of the bread.

Transfer to an ungreased baking sheet.

Broil, four inches from the heat, for 3 to 4 minutes or until golden brown.

Cut into slices and serve warm.

Per Serving (excluding unknown items): 88 Calories; 9g Fat (87.7% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 150mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat.