
Brennan`s Garlic Bread

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 loaf French bread

4 cloves garlic

1/2 cup butter, melted

1/4 cup grated Parmesan cheese

1 tablespoon parsley

1/2 teaspoon paprika

Thoroughly rub the outside crust of the bread with two slightly crushed cloves of garlic. Split the loaf in half lengthwise and place each half, crust-side down, on a cookie sheet.

Put the remaining two cloves of garlic through a garlic press and combine with the melted butter. Brush over the cut surfaces.

In a bowl, mix the Parmesan, parsley and paprika. Sprinkle over the buttered surface.

Cut in two-inch bias slices.

Heat on a baking sheet at 350 degrees for 12 to 15 minutes.

Yield: 8 to 10 servings

Breads, Muffins

Per Serving (excluding unknown items): 2170 Calories; 112g Fat (46.3% calories from fat); 50g Protein; 241g Carbohydrate; 14g Dietary Fiber; 264mg Cholesterol; 4076mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 21 1/2 Fat.