Herbed Bread

Gourmet Eating in South Carolina - (1985)

1 loaf French bread, unsliced 1/2 cup margarine, softened 1/2 teaspoon oregano 1 clove garlic, minced 1 teaspoon dill weed 1/4 cup Parmesan cheese, grated 1/4 cup m, argarine, melted

Copyright: Hope Center for the Retarded, Inc. - Charleston, SC Preheat the oven to 400 degrees.

In a bowl, mix the oregano, garlic, dill weed and margarine.

Slice the bread into one-inch pieces (Do not slice all of the way through).

Spread the slices with the herbed butter.

Brush the top of the loaf with melted margarine. Sprinkle with Parmesan. Wrap in foil.

Heat until done.

Per Serving (excluding unknown items): 2156 Calories; 111g Fat (46.3% calories from fat); 50g Protein; 239g Carbohydrate; 14g Dietary Fiber; 16mg Cholesterol; 4204mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 21 1/2 Fat.

Bread and Muffins

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Calories (kcal):	2156	Vitamin B6 (mg):	.3mg
% Calories from Fat:	46.3%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	44.5%	Thiamin B1 (mg):	2.4mg
% Calories from Protein:	9.2%	Riboflavin B2 (mg):	1.6mg
Total Fat (g):	111g	Folacin (mcg):	436mcg
Saturated Fat (g):	23g	Niacin (mg):	22mg 0mg
Monounsaturated Fat (g):	51g	Caffeine (mg): Alcohol (kcal):	01119
Polyunsaturated Fat (g):	31g	% Pofuso	0 %0 n
Cholesterol (mg):	16mg		
Carbohydrate (g):	239g	Food Exchanges	
	14g		15 1/2

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	50g	Lean Meat:	1
Sodium (mg):	4204mg	Vegetable:	1/2
Potassium (mg):	641mg	Fruit:	0
Calcium (mg):	685mg	Non-Fat Milk:	0
Iron (mg):	13mg	Fat:	21 1/2
Zinc (mg):	5mg	Other Carbohydrates:	0
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	4288IU		
Vitamin A (r.e.):	956 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 2156	Calories from Fat: 998			
	% Daily Values*			
Total Fat 111g Saturated Fat 23g Cholesterol 16mg Sodium 4204mg Total Carbohydrates 239g Dietary Fiber 14g Protein 50g	170% 113% 5% 175% 80% 56%			
Vitamin A Vitamin C Calcium Iron	86% 3% 68% 70%			

^{*} Percent Daily Values are based on a 2000 calorie diet.