



Nettie's Garlic Bread

Preparation Time: 8 mins

Cooking Time: 10-12 mins

Serves: 6

Difficulty: Easy

My mother-in-law, Nettie, who I adored made this incredible garlic bread/toast whenever she made stuffed cabbage (Galumpki). I'll get the Galumpki recipe on this site soon. The picture above is not the actual image for this recipe. I'll add that soon as well as refine ingredient amounts.

INGREDIENTS

- 8 tablespoons butter
- Worcestershire sauce
- 4 cloves of garlic, minced
- ½ cup Fresh grated parmesan or Kraft parmesan works
- Cheese from Kraft Macaroni and Cheese Box
- Loaf of bread – cut into 2 cm/1.5" slices
 - Oz – Vienna Bread
 - US – Italian/French Bread

Note:

Key to this recipe is the Worcestershire sauce.

DIRECTIONS

1. Preheat oven to 350f/180c
2. In small pan, melt the butter
3. Add the garlic and a few generous shakes of the Worcestershire sauce. Taste and add more Worcestershire sauce dependent on your taste preference. Take care not to add too much.
4. Lay bread slices on a tray topped with baking paper.
5. With a pastry brush, generously brush top of each bread slice with melted butter mix.
6. Evenly shake cheese from Kraft macaroni and cheese over slices of bread.
7. Lightly shake parmesan over slices of bread.
8. Place tray on middle shelf of oven
9. Bake for 10 mins until golden then turn to broil/grill to toast top of approx. 1-2 mins.