

GARLIC BREAD

Whenever I need a quick side dish that everyone loves, I default to garlic bread. It's great with steak or pasta dishes. I've also used it as the base for a really decadent sandwich.

Rather than melting butter, I like to infuse olive oil with minced garlic. I strain the oil before using to avoid eating raw garlic, yet the flavor remains.

INGREDIENTS (serves 6-8)

3 cloves of garlic, minced

$\frac{1}{2}$ cup olive oil

1 large baguette

salt

fresh thyme or chives for garnish (optional)

PREPARATION

Mix the minced garlic and olive oil in a bowl and let rest on counter for at least one hour. Then strain out flavored olive oil and discard the garlic.

Cut the baguette lengthwise in half. Generously brush the flavored oil on the soft side of the bread, allowing the oil to drip down into the holes. Lightly season with salt.

Place on a baking sheet and broil on high. Keep an eye on it and remove once the edges start to brown. Depending upon your oven and how far away the bread is from the heating element, this can take between 30 seconds to two minutes. Don't walk away because it can easily burn.

Cut loaf into 2-inch sized pieces. Garnish with fresh thyme or

chives.