



Garlic Bread

Ingredients:

Leftover/stale rolls or bread

Butter

Garlic cloves

Salt

Grated parmesan (optional)

Method:

Pre heat your grill.

Crush or grate the garlic cloves.

Soften the butter and mix with the garlic and a pinch of salt.

Cut the rolls or bread into individual portion sizes.

Spread the garlic butter onto your rolls/bread.

Sprinkle with grated parmesan if using.

Place the bread on a tray and cook under the grill for a few minutes, until golden.