

Garlic Butter

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Category: Sides

Servings:

Preparation Time: 15 min

Cooking Time:

A note before you start

Feel free to use your favorite fresh or dried herbs and bread of choice here.

Ingredients:

6 medium sized cloves of roughly chopped garlic

1 TBSP Olive Oil

1 1/2 sticks of unsalted room temperature butter

1/2 cup of freshly grated parmesan cheese

1/4 cup of freshly chopped parsley

2 TBSP of freshly chopped chives

1/2 tsp of freshly chopped oregano or 1 tsp of dried oregano

1 tsp of salt 1/2 tsp of pepper

1 large loaf of your bread of choice if making garlic bread; I like ciabatta

Step 1:

In the bowl of a mini chopper or a food processor add the fresh herbs, garlic, olive oil and salt and pepper and pulse the machine until a coarse mixture results.

Step 3: In a small bowl combine the freshly grated parmesan cheese and the softened butter and mash together. Add garlic & herb mixture and mix to combine. If making garlic bread, cut the ciabatta loaf in half horizontally. Spread the garlic and herb mixture on both halves. Place the bread on the sheet pan and bake for 10 minutes.

Buon Appetito!



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