

## **GARLIC BREAD**

This is, without a doubt, my favorite comfort food. It's a great addition to any meal... soup, pasta, fish. It's super easy to make and, while it's not on my list of healthy recipes, it's so good it doesn't matter.

### **Ingredients.**

1 baguette  
2 large garlic cloves, finely minced (or 1 minced, 1 very thinly sliced for mellower flavor)  
3 tablespoons butter, melted  
3/4 cup parmesan cheese, shredded or grated  
1 Tablespoon fresh parsley, minced (1 teaspoon dried parsley will work too)  
1/4 cup mayonnaise  
paprika (optional)

### **Directions.**

Turn on the broiler. Add the garlic to the hot, melted butter and stir. Add in the parmesan, parsley, and mayonnaise. Slice your baguette down the middle (like in the photos) or thin round slices. Place the bread on a cookie sheet. Evenly distribute the garlic spread onto the exposed surface of the bread. Sprinkle with a little bit of paprika. Put the cookie sheet in the oven on the middle rack and broil until it's bubbly, fragrant, and golden, about 5-7 minutes. Slice it up into pieces if needed and enjoy!

**RECIPE BY KACIE MCMACKIN**

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