

## Black Sheep Garlic Bread

### Ingredients:

(Prepare butter at least a day in advance)

-1/2 pound butter, softened to room temp

-8-10 cloves Black Sheep Italian Style Pickled garlic, very finely minced

For a little more "attitude" use our Jalapeño

or (careful!!!) Habanero Garlic

-1/4 cup finely chopped parsley

-Grated Parmesan or Romano cheese

-Crusty Italian Bread or French Baguette, sliced  $\frac{3}{4}$  inch thick

### Method:

-Thoroughly blend softened butter, garlic and parsley

-Toast bread slices lightly

-Spread butter blend generously on one side of bread slices

-Sprinkle grated cheese on top of butter blend

-Heat bread slices in oven until slightly crunchy, and cheese begins to melt

This goes great with pastas, soups, stews and appetizer plates