



GARLIC BREAD

Serves 4

Prep time: 10 minutes

Cook time: 15 minutes

Total time: 25 minutes

INGREDIENTS

- 1 large Italian bread stick
- 3 tablespoons chili oil (extra virgin olive oil with red chili pepper flakes to taste, heated and steeped in the oil and strained)
- 1 teaspoon salt
- 2 tablespoons balsamic vinegar
- 1 tablespoon crushed, minced raw garlic
- 1 tablespoon grated Pecorino Romano cheese
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 2 teaspoons chopped fresh Italian flat leaf parsley

INSTRUCTIONS

Pre-heat oven to 300 degrees

Split the loaf of Italian bread lengthwise.

Mix all ingredients and evenly slather the insides of the open loaf.

Place both halves of the loaf back together, making a sandwich.

Wrap and seal the sandwich tightly in aluminum foil.

Place the wrapped bread on a large cookie tray and weigh down with a heavy casserole pan.

Bake for 15 minutes in the oven.

When done, the bread can be kept in a warm, 200 degree oven.