



Gammy's House Recipes

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Provençal Garlic Bread

This easy recipe may soon replace the standard garlic bread in your household.

1 loaf, fresh French bread, sliced thickly
1/2 cup butter, at room temperature
1 Tbsp. Herbs de Provence
1 garlic clove, minced

Fold Herbs and garlic into softened butter. Generously coat each slice of French bread with the Provençal butter. Place the slices on a large baking sheet and place under broiler in oven for 10 minutes until golden brown. Serve immediately. Yield: 12 slices