



We love garlic bread (who doesn't?). This is one of the best recipes for homemade garlic bread, it's so simple yet so garlicky and flavorful. This garlicky goodness can be used on more than just baguettes, you can use this recipe to make the perfect steak, potatoes, vegetables, seafood, and more.



SNI Organic Garlic

Garlic & Parsley Compound Butter

Ingredients as Prepared	Grams
Unsalted Butter, softened	101.3
SNI Organic Granulated Garlic	7.4
Salt	3.25
SNI Organic Parsley Flakes	3

- Instructions:**
1. Mix all ingredients in a bowl.
 2. Transfer contents into muffin tin or roll into a log using parchment paper.
 3. Refrigerate for 2 hours before serving.
 4. Spread butter across baguette.
 5. Bake at 350F for 10 minutes or until lightly toasted.