

Garlic Bread

Written by Friends' Contribution

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	units	Bread, White	Unslice
1	Ounce	Butter	Blend
1	Pinch	Aam-Chur (sour mango powder)	Blend into the b
	Little	Garam-Masala	Blend into the b
A	Little	Pepper Powder	Blend into the b
A	Little	Salt	Blend into the b
8	Flakes/Seeds/Cloves	Garlic	Blend into the b
1	units	Al-Foil	For baking

Method

Use an un-sliced bread roll and with a sharp bread knife and cut thick slices taking care not to break the slices apart, but leaving the bottom, uncut to hold the loaf together.

Blend into the butter ground garlic and a pinch of salt, pepper powder, aamchurn and Garam Masala powder carefully, to taste. Butter one side of each slice generously with garlic butter, and wrap the loaf loosely in a sheet of aluminum foil.

Bake in a moderate oven for fifteen to twenty minutes