

Like many of my friends, I'm a big fan of Ina Garten's. She tests and tests and tests her recipes so they're virtually foolproof. And, just as I think I've found the best of any recipe, she seems to come out with one that's just a step up. That's exactly what happened here.

Outrageous Garlic Bread



Ingredients

12 T unsalted butter

1 head garlic, cloves separated and peeled (I'd roasted garlic so I just squeezed the cloves out of one of the heads)

1 c freshly grated Parmesan

2 T minced fresh parsley

2 t lemon zest

1/4 t crushed red pepper flakes

kosher salt and freshly ground black pepper

1 20-24" long crusty baguette (I used an Italian loaf)

fleur de sel or sea salt

Directions:

You'll need to bake this at 450 so preheat your oven

You can handle the garlic one of two ways. Ina calls for melting the butter and slowly cooking the cloves for 20 minutes. I slice the top off a head of garlic, drizzled it with olive oil, put it in an ovenproof dish and baked it for an hour at 300. Then, once the butter was melted, I just squeezed the head of garlic

and all the cloves popped out, nicely roasted. At that point I added the parmesan, parsley, zest, pepper flakes and salt and pepper and let it simmer for about 10 minutes,

Next, you prep your bread. Cut it in half lengthwise. Put the halves on a half sheet or in a 9x13 pan. Something to catch the drips of butter. Because there will be drips of butter! Then, score the bread into serving pieces but don't cut all the way through the loaf.

Slather the bread with the butter mixture. Bake it for 5-7 minutes. You want the top to be bubbling and a little brown.

adapted from Modern Comfort Food by Ina Garten