

Garlic Bread

Makes two 9" x 5" loaves

2 One pound loaf frozen bread dough
½ cup unsalted butter (1 stick)
2 tablespoon parsley, freshly chopped
2 tablespoon beaten egg
2 teaspoon garlic

1. Thaw bread to where it can be sliced and cut each loaf into 15 pieces.
2. Melt butter in small saucepan over low heat. Remove from heat. Stir in parsley, egg and garlic salt. Roll bread pieces into balls. Dip each ball into butter mixture, coating completely. Arrange in single layer in buttered 9 x 5 loaf pan. Let dough rise in warm, draft-free area until size doubles, or approx. 2 ½ hours.
3. When dough has risen, preheat oven to 350. Bake until top is golden brown, about 20 minutes. Let cool before serving.