

Buffalo Bread (AKA Cheese Bread)

Special Equipment:

Large cookie sheet

Serrated knife

Prep Time: 5 – 8 minutes

Broil Time: 30 seconds to 1 ½ minutes (depending on oven)

Total Time: Approximately 8 minutes

Serves: Approximately 8 (depending on your loaf size)

Ingredients:

1 bread loaf, Italian and French work well

4 tablespoons of softened, salted butter

1 – 2 teaspoons garlic powder

½ cup Parmesan cheese shredded

1. Preheat the oven to broil. Place rack approximately 6 to 8 inches below broiler, unless your oven is on the hotter side. You might want it a little lower.
2. You have the option to line your baking sheet with aluminum foil or a sheet of parchment paper for easier clean up.
3. Using a serrated knife for easier slicing, slice your bread loaf (unless your bakery sliced it for you) into 1-inch thick slices. Slice off as many slices as you plan to serve.
4. Place the bread slices on your cookie sheet. They can be touching if need be to get as many on one sheet as possible.
5. Spread about 1 teaspoon of the softened butter on each slice of bread. Again, if your slices are larger or smaller than what I have used, you'll have to adjust the amount of butter needed. Add according to your tastes.
6. Lightly sprinkle the garlic powder over all the slices as evenly as possible. If you have a shaker style container for your garlic powder, you can just lightly sprinkle over the entire pan, not having to measure anything.
6. Top the buttered bread with a pinch of the Parmesan cheese, dispersing evenly across all your slices.
7. Place the cookie sheet under the broiler. **DO NOT WALK AWAY.** This takes only moments to set your fire alarm off.... Trust me, been there, done that.
8. Check the browning of your bread after 30 seconds. If you are happy, take it out of the oven. If you'd like more browning, continue to look at your bread every few seconds until it is the color you like, and remove from the oven.
9. Serve warm with your meal or enjoy it by itself.