

Challah Garlic Bread

20 pieces • 15 minutes

Ingredients

227g salted butter, room temp
3 garlic cloves, grated
1.5 tablespoons minced chives
1.5 tablespoons minced parsley
**3 tablespoons finely grated
parmesan (use a microplane)**
**1 teaspoon chili flakes (I use Burlap
& Barrel Smoked Chipotle flakes)**
A few cracks of black pepper

1 loaf of challah
+ more parmesan

Instructions

Garlic Butter:

1. Add the butter, grated garlic, minced chives, minced parsley, grated parmesan, chili flakes, and a few cracks of black pepper to a bowl. Use a rubber spatula to evenly incorporate everything into the butter.

**I use salted butter for everything. If you are using unsalted here you NEED to salt it. Preferably with a nice sea salt.*

If you are not using the garlic butter right away, store it in the fridge and bring it back to room temperature before you spread it on the challah.

Set your oven to broil with a rack a few inches from the heat.

Garlic bread:

2. Turn the loaf of challah on its side and slice through the center of the bread, as if you were cutting it in half to make a giant sandwich. You will have two large challah halves.

3. Generously spread garlic butter on both halves. Do not hold back. Spread on more than looks healthy.

4. Place the buttered challah halves on a sheet tray and broil for 3-5 minutes until melted, bubbly, and the edges are very toasty. Slice into long strips and grate a big pile of fresh parmesan on top.