

## **Lemon-Garlic Butter Bread**

<b>Equipment</b>	<b>Ingredients</b>
Measuring cups & spoons	½ cup butter, room temperature
Chopping board & knife	2 tablespoons chopped parsley
Grater	3 tablespoons crushed garlic
Mixing bowls and spoons	1 teaspoon grated lemon peel
Baking tray	1 French-bread stick or long rolls
Tin foil	(cut crosswise into 3cm thick slices)
	Salt and pepper

### **How TO MAKE IT:**

- 1 Preheat oven to 150oC.
- 2 Mix butter, chopped parsley, garlic and grated lemon peel in a small bowl to blend. Season lemon-garlic butter to taste with salt and pepper.
- 3 Spread evenly over 1 side of each bread slice. Reassemble bread slices; wrap in foil.
- 4 Place on baking tray. Bake bread until heated through, about 20 minutes; serve bread warm.

