

French Bread with Garlic Spread
36 - Four Person Bags

PRINT *Enlarged Assembly Directions on pages 3 & 4*

NOTE: This recipe makes more than is needed to go with a meal in our regular cook session. This ensures that we have extra in our freezer. Some like to take extra bread.

Garlic Bread Food Items Shopping List:

- **ORDER AHEAD ABOUT WEEK if using Pepperidge Farm bread** - 12 packages
Pepperidge Farm Twin French Bread (2 loaves in each bag) Pepperidge Farm twin loafs = 14 inches need 24 loafs or 12 packages
Or 360 inches of similar thin French bread
- 10 sticks salted butter, or 2.5 lbs. (**make sure butter is softened**)
- 10 Tablespoons OR 1/2 cup plus 1/8 cup extra virgin olive oil
- 8 Tablespoons OR 1/2 cup minced garlic
- 6 Tablespoons OR 1/4 cup plus 1/8 cup (or .375 oz.) dried oregano
- 48 oz. (12 cups) Parmesan cheese (Best to buy 2 – 24 oz. containers to make the recipe easier to make.)
- 1 tsp. black pepper
- 10 oz. (about 2.5 cups) Parmesan cheese for sprinkling on bread after applying garlic spread. Use about 1/2 Tablespoon on each 2 slices of bread.

Garlic Bread Packaging Items Shopping List:

- 36 freezer quart Ziploc bags (have more on hand)
- Labels - 4 sheets of 10 per page for a total of 40 French Bread with Garlic Spread Labels (have more on hand)

Garlic Bread Utensils Needed:

Preparation:

- Bowl for mixing spread
- Hand Mixer, or can mix by hand
- 1 Tbsp. OR 1/2 cup & 1/8 cup for wet items (olive oil & garlic)
- 1 Tbsp. OR 1/4 cup & 1/8 cup for dry items (oregano)
- 1 Tsp. for dry items (black pepper)
- 2 Small bowls for spread

Assembly:

- 2 - Bread knives
- 2 - Cutting Boards
- 2 – 1 Tbsp. for butter mixture
- 2 – Spatulas or tables knives for spreading spread on Bread
- Bed Risers (Optional)

Garlic Bread Kitchen Prep:

1. Make sure the 10 sticks of butter are softened!!!!
2. In bowl, make Garlic Spread with the following ingredients:
 - a. 10 sticks, or 2.5 lbs. softened salted butter
 - b. 10 Tablespoons OR 1/2 cup plus 1/8 cup extra virgin olive oil
 - c. 8 Tablespoons OR 1/2 cup minced garlic
 - d. 6 Tablespoons OR 1/4 cup plus 1/8 cup dried oregano
 - e. 48 oz. Parmesan cheese
 - f. 1 tsp. black pepper
3. Mix well
4. Divide into 2 small bowls for use in Assembly.

Garlic Bread Assembly Tips:

- Have one person measure spread onto bread.
- Have one person spread the spread.
- Have one person do the bagging.

Garlic Bread Assembly:

1. Apply French Bread with Garlic Spread Label to bag.
2. Cut bread into thirds (4.67) inch pieces if using Pepperidge Farm 14 inch bread. Other bread use 5 inch pieces (no bigger or won't fit into bag)
3. Slice bread in half lengthwise.
4. Spread 1.5 Tbsp. of garlic spread on each half of bread to the edges.
5. On one side of bread with spread, sprinkle parmesan cheese to avoid bread sticking together when thawed.
6. Put the 2 halves back together. This counts as one piece of bread.
7. Place two pieces of bread SIDEWAYS in quart freezer Ziploc bag.
8. Squeeze out air from bag and Seal bag.

Garlic Bread

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2. Cut bread into thirds (4.67) inch pieces if using Pepperidge Farm 14 inch bread. Other bread use 5 inch pieces (no bigger or won't fit into bag)

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3. Slice bread in half lengthwise.

4. Spread 1.5 Tbsp. garlic spread on each half of bread to the edges.

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5. Sprinkle Parmesan cheese on one side of bread.

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6. Put 2 halves of bread together which equals one piece of bread.

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7. Place two pieces of bread **SIDEWAYS** in quart Ziploc bag.

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8. Squeeze out air from bag and Seal bag.