



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHEESY GARLIC BREAD

½ cup (1 stick) unsalted butter

2 teaspoons garlic powder, or 2 tablespoons  
crushed fresh garlic

1 loaf Italian bread or baguette, sliced 1-inch  
thick on the bias

½ cup grated parmesan cheese

4 ounces (1 cup) shredded mozzarella cheese

4 ounces (1 cup) shredded provol cheese

Pinch minced fresh parsley

1. Preheat oven to 450 degrees F. Line baking sheet with foil; set aside.
2. Melt butter in small saucepan. Add garlic and simmer for 1 minute. Dip bread slices into garlic butter to coat both sides.
3. Place on prepared baking sheet. Top with the three cheeses.
4. Bake in 450 degree oven, until cheese melts and bread is hot.
5. Top with minced parsley and serve.

