

Cheesy Garlic Pull Apart Bread
By Peter J. Walsifer

Ingredients

1 loaf Italian bread approximately 4-inches wide x 12-inches long
1-8-ounce package of salted butter
½ cup chopped flat leaf Italian parsley
4-6 cloves of minced garlic (more or less to your taste)
1-16 package of whole milk mozzarella, shredded

Preparation

1. Preheat oven to 350°
2. Place butter in saucepan and melt over low heat. As butter begins to melt and covers bottom of pan, add garlic to infuse butter. Remove from heat, add chopped parsley.
3. Slice the bread horizontally in thirds then make one-inch crosswise cuts, making sure **not to cut** through bottom crust. Place on rimmed sheet pan lined with foil.
4. Using metal skewers, slide through bread to hold together.
5. Carefully fill spaces between cuts with shredded cheese.
6. Pour the garlic butter over the bread. Bake until cheese melts.
7. Turn oven off, raise oven rack higher, but not too close to broiler, and turn broiler on to light brown the bread. Watch carefully so bread doesn't burn