

## Mini Cheesy Garlic Bread Recipe

4 Hotdog Buns  
¼ cup butter, softened  
1 teaspoon parsley  
½ teaspoon garlic powder  
½ cup grated mozzarella cheese  
¼ cup grated cheddar cheese



1. Preheat the oven to 350 degrees.
2. Slice hotdog buns in half lengthwise at the seam. Place each half, cut side up, on a foil line baking sheet. Set aside.
3. In a small bowl, melt the butter in the microwave for 20 second;
4. Measure the garlic powder and  $\frac{3}{4}$  teaspoons of the parsley; mix into the melted butter.
5. Brush the butter mixture evenly over each half of the hotdog buns.
6. Grate the cheese and combine in a small bowl; Sprinkle evenly on top of the mini garlic bread and garnish with the remaining parsley.
7. Bake the mini garlic bread in the 350 degree oven for 10 minutes.
8. Turn on the broiler to high (approximately 550 degrees and broil for the last 2-3 minutes until the cheese is golden and bubbly. (\*Watch closely to avoid burning the bread)
9. Remove the baking sheet from the oven with hot pads. Allow to cool and ENJOY!

Makes 4-8 Servings (*half bun for small portion, whole bun for larger*)

