

## Caprese Garlic Bread



**Servings: 12 or more slices**

Not just your ordinary garlic bread, this recipe adds mozzarella cheese and herbs to turn it into a complete appetizer. Serve with a glass of chilled Chardonnay. Cutting the loaf of bread in half makes the bruschetta easier to put together; keep that in mind when preparing and cutting other similar bruschetta or crostini recipes.

- ◆ 1 large loaf Italian bread
- ◆ 4 tablespoons butter, softened
- ◆ 1/3 cup grated mozzarella cheese
- ◆ 4 cloves garlic, minced
- ◆ 1/4 cup grated Parmesan cheese
- ◆ 1 teaspoon dried basil
- ◆ 1 teaspoon dried parsley
- ◆ 1/2 teaspoon crushed red pepper flakes

Preheat the oven to 350 degrees. Cut the bread loaf in half lengthwise. Spread each half with softened butter. Sprinkle the mozzarella and chopped garlic evenly over the butter.

In a small bowl, mix the Parmesan, basil, parsley, and red pepper flakes. Sprinkle the mixture over the bread.

Place the bread halves on an ungreased baking sheet, coated with DuPont™ Teflon® non-stick coating. Bake until the cheese is melted and the bread is golden, about 15 minutes. Let cool slightly. Cut the loaf crosswise into 1-inch slices. Serve immediately.

