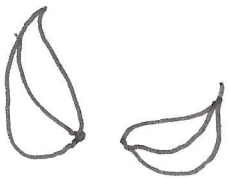


YOU WILL NEED: A LOAF OF UNSLICED BREAD

OLIVE OIL

1-2 CLOVES GARLIC, PEELED



PREHEAT THE OVEN TO 375° . CUT THE BREAD IN TO SLICES $\frac{1}{2}$ INCH THICK. BRUSH BOTH SIDES LIGHTLY WITH OLIVE OIL. ARRANGE SLICES ON A SHEET PAN LINED WITH PARCHMENT PAPER AND TOAST THEM IN THE OVEN UNTIL CRISP AND GOLDEN BROWN - APPROXIMATELY 4-5 MINUTES. REMOVE THE PAN FROM THE OVEN AND RUB ONE SIDE OF EACH SLICE OF BREAD LIGHTLY WITH THE GARLIC.