▼ PASS THE BREAD BASKET

fast, easy, fresh

Garlic Confit Toast

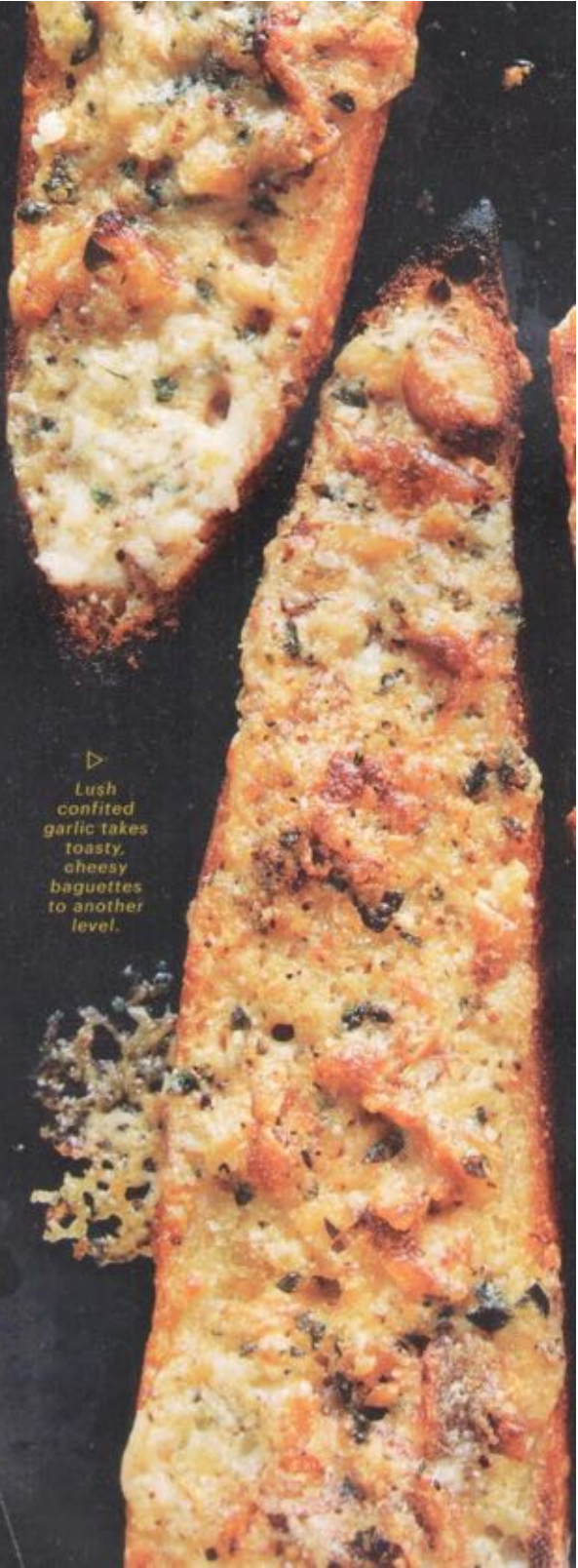
4 SERVINGS

ACTIVE 30 MIN · TOTAL 40 MIN

Cook cloves from **1 head garlic** in **½ cup (1 stick) unsalted butter** in a small covered saucepan over medium-low heat until golden brown and very soft, 15–20 minutes. Transfer to a medium bowl; let cool.

Add **1 cup grated Parmesan**, **2 tsp. chopped oregano**, **1 tsp. grated lemon zest**, and **½ tsp. crushed red pepper flakes** to garlic and mash to a paste; season with **salt**.

Heat broiler. Slice a **baguette** in half lengthwise, then crosswise. Broil, cut side down, on a foil-lined baking sheet until golden brown, about 2 minutes (watch carefully). Let cool slightly, then spread cut side with garlic paste. Broil until cheese is golden and bubbling, about 2 minutes. Slice.



Lush confited garlic takes toasty, cheesy baguettes to another level.