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Parmesan-Parsley Bread

- * 1/4 cup butter or margarine, softened
- * 2 tablespoons grated Parmesan cheese
- * 1 tablespoon yellow mustard
- * 1 tablespoon snipped parsley
- * 9 1/2 inch slices of French bread.

In a bowl, combine butter, Parmesan cheese, mustard and parsley. For a charcoal grill: Cook bread on the rack of an uncovered grill directly over medium coals for 1 minute. Remove from grill; spread the toasted sides with the butter mixture. Return to grill, buttered sides up, and grill for about 1 minute more or until bottoms are toasted. For a gas grill: Preheat grill. Reduce heat to medium. Place bread on grill rack. Cover and grill as above. Makes 4 servings. (I skipped the grill and just broiled it).