

# Mini Cheesy Garlic Bread Recipe

- 4 Hotdog Buns
- ¼ cup butter
- 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 to create mini-bread. Place each half, cut side up, on a foil lined baking sheet. Set aside.
3. In a small bowl, melt the butter in the microwave for 20 second;
4. Measure the garlic powder and ¾ teaspoons of the parsley; mix into the melted butter.
5. Brush the butter mixture evenly over each of the mini-bread pieces.
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)

**\*\*Use the Mini-Cheesy Garlic Bread Recipe to complete the reverse side.**



1. There are many preparation terms located within the recipe. Rank the following food preparation terms in the order they were used or referenced in the recipe.

___ Bake	___ Grate	___ Preheat
___ Broil	___ Measure	___ Recipe
___ Brush	___ Melt	___ Slice
___ Combine	___ Mix	___ Yield
___ Garnish		

2. There are tools and/or equipment you will need to prepare this recipe that are not mentioned specifically in the recipe, but are implied by the prep term. Name 3-5 of them.


3. Annotate the recipe carefully, using colored pencils, crayons or highlighters, according to the below key.

Ingredients: RED  
 Amounts: BLUE  
 Directions: ORANGE  
 Pan or Container: DARK GREEN  
 Temperature: BRIGHT GREEN  
 Time: YELLOW  
 Yield: PINK

4. If you have 4 people in your kitchen how many hot dog buns will you need for this recipe if each person in your group eats a small portion? How does that change the rest of the ingredient amounts?

