

Herbed French Bread

French bread gets a flavor boost from Parmesan cheese and fresh herbs. Your bread basket will never be the same!

1/2 cup butter or margarine, softened
2 tablespoons grated Parmesan cheese
3/4 teaspoon chopped fresh basil leaves or 1/4 teaspoon dried basil leaves
3/4 teaspoon chopped fresh oregano leaves or 1/4 teaspoon dried oregano leaves
1 loaf (1 pound) French bread

1. Heat coals or gas grill for direct heat.
2. Stir together all ingredients except bread.
3. Cut bread into 1-inch slices. Spread herb mixture on cut sides of bread. Reassemble loaf. Wrap in piece of heavy-duty aluminum foil; seal securely.
4. Grill uncovered about 4 inches from medium heat 15 to 20 minutes or until hot.

Baking Directions: Heat oven to 350°F. Prepare bread and wrap in foil as directed. Bake about 20 minutes or until hot.

Per Serving: Calories 85 (Calories from Fat 45); Total Fat 5 g (Saturated Fat 3 g);
Cholesterol 10 mg; Sodium 140 mg; Total Carbohydrate 9 g (Dietary Fiber 1 g);
Protein 2 g

% Daily Value: Vitamin A 2 %; Vitamin C 0%; Calcium 2 %; Iron 2 %

Exchanges: 1/2 Starch; 1 Fat

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