

Parmesan Cheese Baguettes



Ingredients:

1 Plain Baguette

1 cube of butter (room temp and soft)

Seasoning Salt

Grated Parmesan Cheese

Pre heat oven to 375*

Directions:

Slice your baguette into 1/4 inch slices. They will do this for you at most stores who have a bakery.

Spread soft butter on each slice. Sprinkle seasoning salt lightly (you can use garlic salt if you wish) on each slice.

Then cover with Parmesan cheese. Please use a good shredded or grated parmesan, there is a really difference in flavor depending on the ingredients you choose.

Place on cookie sheet and bake for about 4-5 minutes. Keep the same oven temp and switch to broil for about 1-2 minutes. * Keep them on a middle rack in the oven.

The slices will be golden brown when done. Remove them and let them sit for just a minute

* Keep an eye on them when the broiler is on. They can go from golden brown to a lovely shade of charbroil in just a couple of seconds.

You can also add small shrimp, chopped prosciutto, olives or other toppings if you wish.