



Garlic Knots

Ingredients

- 1 pound bread dough
- 1/2 cup unsalted butter
- 3 T minced garlic
- 1 T olive oil
- 1 t coarse sea salt
- 1/4 cup grated Parmesan cheese
- 2 T chopped fresh parsley

Directions

- Prepare Bread Dough and set aside to rise.
- Combine butter and garlic in a small saucepan over low heat. Cook until the garlic is fragrant and tender, 3 to 4 minutes. Cover, remove from the heat and set aside.
- Preheat oven to 375 degrees F
- Line 2 pans with parchment
- Remove risen dough from the bowl and place on a lightly floured surface. Using a lightly floured rolling pin, roll dough out into a large rectangle, about 16 by 12 inches.
- Brush the dough lightly with the olive oil. Cut the dough in half lengthwise and then cut crosswise into strips about 1 1/4 inches wide. Tie each strip loosely into a knot, stretching gently if necessary, and place on prepared baking sheets about 2-inches apart.
- Sprinkle the tops of the knots with salt.
- Cover with plastic wrap or a clean kitchen towel and let rise in a warm, draft-free place for about 30 minutes.
- Bake until golden brown and risen, about 20 minutes.
- Transfer to a large mixing bowl and toss gently with the warm garlic butter, Pecorino Romano cheese, and parsley.
- Add salt to taste if necessary.