

Parmesan Garlic Toast

©From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1/2 cup (1 stick) unsalted butter, softened at room temperature
- 1/4 cup Parmesan cheese, or to taste, divided
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon Creole or Cajun seasoning, or to taste, optional
- 1/2 tablespoon dried minced onions
- 1/2 tablespoon dried parsley
- 1 pound loaf French bread, or your choice of bread, cut into slices

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Place the butter and half of the Parmesan cheese in a small bowl and add all of the seasonings. Mix together well.
3. Slice bread in half lengthwise or cut into 1-inch slices and smear the butter mixture all over one side of the bread.
4. Place on a baking sheet in the preheated oven for about 5 minutes, or until butter has melted and bread is warmed through.
5. Remove the bread from the oven and sprinkle tops with the remaining Parmesan cheese; return to the oven just until cheese is melted.

NOTES

Tip: May also place bread under the broiler after topping with the Parmesan cheese, at least 5 to 6 inches from the element, but only long enough for the top to brown, checking it every few seconds. DO NOT LEAVE IT UNATTENDED!

Soften butter to room temperature only. Do not melt. Since it is easier to control salt, I most often use unsalted butter in my cooking. If you use a salted butter, keep in mind other sources of

sodium, such as the cheese, seasoned salt and Ranch dressing mix, if using, to avoid oversalting.

Skillet Parmesan Garlic Toast: Prepare as above, substituting Texas Toast, except butter only one side of the bread and toast, buttered side down, in a preheated hot skillet, until golden brown.

Source: <http://deepsouthdish.com> Images and Full Post Content including Recipe ©Deep South Dish. Do not copy and paste elsewhere without explicit permission. All rights reserved.

Check These Recipes Out Too Y'all!

Garlic Bread Butter Blend
Cheesy Garlic Bread
Sausage and Cheese Bread
Garlic Cheese Biscuits