Why Molly Baz's "Triple Threat" Garlic Bread Will Change Your Life

1
00:00:00,000 --> 00:00:10,000
Hi everyone, this is Food FAQ and I'm Mariela.

2
00:00:10,000 --> 00:00:11,000
And I'm Eric.

3
00:00:11,000 --> 00:00:15,000
And today I'm making kind of like, it's a staple I feel.

4
00:00:15,000 --> 00:00:16,000
Good food.

5
00:00:16,000 --> 00:00:21,000
It's garlic bread and it's a Molly Baz recipe.

6
00:00:21,000 --> 00:00:25,000
Remember I told you that I was going to cook the F out of that cookbook this summer.

7
00:00:25,000 --> 00:00:27,000
I love a good garlic bread.

8
00:00:27,000 --> 00:00:30,000
Yeah, well, I wasn't kidding. Her cookbook is really delicious.

9
00:00:30,000 --> 00:00:32,000
I think it's called more or something.

10
00:00:32,000 --> 00:00:34,000
I don't know. I'll link it again.

11
00:00:34,000 --> 00:00:35,000
Delightful.

12
00:00:35,000 --> 00:00:39,000
Okay, so this is like a fun recipe because it's using Challah, which by the way,

13
00:00:39,000 --> 00:00:43,000
you can get at the BJ's 2 for like $9, which I think is a good deal.

14
00:00:43,000 --> 00:00:45,000
I love challah bread.

15
00:00:45,000 --> 00:00:49,000
Me too. It's delicious and I forget about it all the time because I don't see it often.

16
00:00:49,000 --> 00:00:52,000
I look forward, I guess. I'm sure it's their all time.

17
00:00:52,000 --> 00:00:55,000
But I made some modifications to this recipe.

18
00:00:55,000 --> 00:00:59,000
I'm going to tell you her way and I'll tell you my way.

19
00:00:59,000 --> 00:01:00,000
Okay.

20
00:01:00,000 --> 00:01:01,000
Tell me.

21
00:01:01,000 --> 00:01:04,000
All right, first you're going to roast garlic, a whole head of garlic.

22
00:01:04,000 --> 00:01:05,000
She tells you.

23
00:01:05,000 --> 00:01:06,000
Mm hmm.

24
00:01:06,000 --> 00:01:09,000
What I do, I do it in the air fire because why wouldn't I?

25
00:01:09,000 --> 00:01:12,000
I put on the oven for a fucking head of garlic, right?

26
00:01:12,000 --> 00:01:13,000
Right.

27
00:01:13,000 --> 00:01:18,000
So you get it, you put off like a little bit from the top and then you put all the oil,

28
00:01:18,000 --> 00:01:22,000
a sprinkle of salt and you wrap all that into aluminum foil.

29
00:01:22,000 --> 00:01:23,000
Right.

30
00:01:23,000 --> 00:01:27,000
You put it in the oven at 400 and the, what are you?

31
00:01:27,000 --> 00:01:33,000
The air fire at 400 for about 15 or 30 minutes, something like this.

32
00:01:33,000 --> 00:01:35,000
You get some pretty fast.

33
00:01:35,000 --> 00:01:37,000
I did that, right?

34
00:01:37,000 --> 00:01:42,000
For the first time where I made it her way, my way, you're going to roast two heads of garlic.

35
00:01:42,000 --> 00:01:45,000
And at the same time, that happens.

36
00:01:45,000 --> 00:01:46,000
You can prep that in the morning.

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00:01:46,000 --> 00:01:48,000
Let's say you're going to make the bread later at night.

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00:01:48,000 --> 00:01:52,000
This is what I did just to kind of have it done because to me, there's nothing more annoying than having to do a step like that.

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00:01:52,000 --> 00:02:00,000
When you're like in the middle cookie, you know, so it is a little bit annoying in that sense that it requires some prep work.

40
00:02:00,000 --> 00:02:03,000
So two for me, one for her, okay?

41
00:02:03,000 --> 00:02:06,000
Then when it's time to make the bread, this is what you're going to do.

42
00:02:06,000 --> 00:02:13,000
You're going to get an entire head of other garlic per recipe and you microplane it very, very fine.

43

00:02:13,000 --> 00:02:19,000
In my recipe, I like to use half because it's not so bitey.

44
00:02:19,000 --> 00:02:23,000
Then her recipe calls for 12 tablespoons of butter.

45
00:02:23,000 --> 00:02:29,000
You melt it until it stops being foamy, not quite brown, but less foam in the pan.

46
00:02:29,000 --> 00:02:33,000
You grab the grated garlic and you put it in there for about 30 seconds.

47
00:02:33,000 --> 00:02:39,000
You're cooking a bit of that like the garlic out of string since.

48
00:02:39,000 --> 00:02:40,000
A stringent.

49
00:02:40,000 --> 00:02:42,000
Yeah, it's like a bite.

50
00:02:42,000 --> 00:02:43,000
It's almost spicy.

51
00:02:43,000 --> 00:02:47,000
My son always says that the garlic is spicy.

52
00:02:47,000 --> 00:02:50,000
Yeah, he calls it spicy.

53
00:02:50,000 --> 00:02:53,000
I use half as much cheese the entire head.

54

00:02:53,000 --> 00:02:55,000
You cook it down for about 30 seconds.

55
00:02:55,000 --> 00:02:56,000
You don't burn it.

56
00:02:56,000 --> 00:03:01,000
Be real careful when you do because burnt garlic tastes so bad.

57
00:03:01,000 --> 00:03:02,000
So you put that aside.

58
00:03:02,000 --> 00:03:04,000
She uses 12 tablespoons of butter.

59
00:03:04,000 --> 00:03:05,000
I think eight is just fine.

60
00:03:05,000 --> 00:03:06,000
Okay.

61
00:03:06,000 --> 00:03:07,000
A stick is fine.

62
00:03:07,000 --> 00:03:10,000
You don't need to stick in half, but I leave it up to you.

63
00:03:10,000 --> 00:03:16,000
Then you go ahead and you add you smash your squeeze, your roasted garlic into that.

64
00:03:16,000 --> 00:03:18,000
Butter, garlic mixture.

65

00:03:18,000 --> 00:03:19,000
Okay.

66
00:03:19,000 --> 00:03:20,000
And then she says to salt it.

67
00:03:20,000 --> 00:03:26,000
I don't think you need to right because the roasted garlic already has salt and the salt, the butter that I use of salted.

68
00:03:26,000 --> 00:03:29,000
If you use unsalted butter, feel free to salt it.

69
00:03:29,000 --> 00:03:30,000
Taste it.

70
00:03:30,000 --> 00:03:31,000
It's just garlic butter.

71
00:03:31,000 --> 00:03:32,000
You can taste it.

72
00:03:32,000 --> 00:03:33,000
Right.

73
00:03:33,000 --> 00:03:34,000
No one's going to die.

74
00:03:34,000 --> 00:03:38,000
Then you're going to grab your hollow loaf and you're going to serrated knife in half like a book.

75
00:03:38,000 --> 00:03:39,000
Pop it open.

76
00:03:39,000 --> 00:03:43,000
You're going to add half of your garlic butter to the inside of it.

77
00:03:43,000 --> 00:03:46,000
And then you're going to get a good handful of Parmesan cheese.

78
00:03:46,000 --> 00:03:48,000
You can either use shredded or a yellow.

79
00:03:48,000 --> 00:03:49,000
Grated.

80
00:03:49,000 --> 00:03:53,000
Grated or shredded and you pour it in there and then you close it.

81
00:03:53,000 --> 00:03:56,000
Oh, and then you get the remaining butter and you put it all over the top.

82
00:03:56,000 --> 00:03:57,000
We're the same here.

83
00:03:57,000 --> 00:03:58,000
I turned out.

84
00:03:58,000 --> 00:04:02,000
I fucked up the first time I made it and I added Parmesan on top.

85
00:04:02,000 --> 00:04:03,000
Oh, chives.

86
00:04:03,000 --> 00:04:04,000
Sorry.

87
00:04:04,000 --> 00:04:06,000
You're supposed to cut up like, I don't know, a bundle of chives, not chives.

88
00:04:06,000 --> 00:04:07,000
Is it chives?

89
00:04:07,000 --> 00:04:08,000
Parsley?

90
00:04:08,000 --> 00:04:09,000
Perfect.

91
00:04:09,000 --> 00:04:10,000
Yeah, chives.

92
00:04:10,000 --> 00:04:13,000
I bought like one thing of chives and I did half of it and I cut it up.

93
00:04:13,000 --> 00:04:18,000
You sprinkle some on the inside along the parm in the butter and the garlic.

94
00:04:18,000 --> 00:04:24,000
And then I messed up and I, the first time I made it and I put the remaining butter on top

95
00:04:24,000 --> 00:04:28,000
and then I sprinkled Parmesan on top and the chives on top and I popped it in the oven.

96
00:04:28,000 --> 00:04:34,000
You're supposed to pop it in the oven at 400 for about 15, 13 to 16 minutes.

97
00:04:34,000 --> 00:04:39,000
You're not supposed to put the parm and the chives according to her before baking.

98
00:04:39,000 --> 00:04:45,000
I screwed up, but I got to say it was a happy accent because the toast to Parmesan was kind of my favorite part.

99
00:04:45,000 --> 00:04:46,000
It was so good.

100
00:04:46,000 --> 00:04:52,000
But to avoid it from burning, what I did was I just got a sheet of aluminum foil and I just placed it on top of the bread loosely.

101
00:04:52,000 --> 00:04:55,000
So it wouldn't burn, I'd like that direct contact with the heat.

102
00:04:55,000 --> 00:04:57,000
So it toasted nicely and the chives didn't burn.

103
00:04:57,000 --> 00:04:58,000
You don't have to do that, right?

104
00:04:58,000 --> 00:05:03,000
You can just do it after you pull it out, put some parm on top and some chives on top and call it as it.

105
00:05:03,000 --> 00:05:05,000
No one's gonna, I don't know what you're gonna do.

106
00:05:05,000 --> 00:05:06,000
I don't care.

107
00:05:06,000 --> 00:05:07,000
Do whatever you want.

108

00:05:07,000 --> 00:05:15,000
The idea though is that you use the chala and you use the garlic in whatever way does that you enjoy.

109
00:05:15,000 --> 00:05:20,000
The most important elements to this are the chala and the garlic.

110
00:05:20,000 --> 00:05:22,000
The ratios you use are up to you.

111
00:05:22,000 --> 00:05:27,000
Like I use yours and I thought it was delightful, but not everybody likes to see them on a garlic.

112
00:05:27,000 --> 00:05:30,000
Like the kids can tolerate a certain amount, the adult can tolerate a certain amount.

113
00:05:30,000 --> 00:05:36,000
If you have a mixed crowd, try to make it with more of the roasted garlic than the more biting garlic depends.

114
00:05:36,000 --> 00:05:45,000
You know your people, but the chala is a must and must be chala and I feel like the big braided loaf is the best because sometimes you'll find it cut and I don't know how you do that.

115
00:05:45,000 --> 00:05:46,000
I don't like that.

116
00:05:46,000 --> 00:05:47,000
Rose bread cut up.

117
00:05:47,000 --> 00:05:48,000
Me neither.

118
00:05:48,000 --> 00:05:52,000

I like to have it cut warmly like I'll get the white mountain bread of publics and then I'll have them cut it.

119
00:05:52,000 --> 00:05:53,000
Do you know?

120
00:05:53,000 --> 00:05:57,000
No, I like, if I buy bread like that, I like to cut it myself.

121
00:05:57,000 --> 00:05:59,000
No, but the white mountain bread is too soft.

122
00:05:59,000 --> 00:06:00,000
You can't cut it yourself.

123
00:06:00,000 --> 00:06:06,000
Well, I don't know. I bought rosemary olive oil bread at Wagon's the other day.

124
00:06:06,000 --> 00:06:08,000
That's so good.

125
00:06:08,000 --> 00:06:09,000
So what's it?

126
00:06:09,000 --> 00:06:12,000
Okay, so I was kind of in deep thought with this recipe.

127
00:06:12,000 --> 00:06:14,000
I was listening to you number one without me.

128
00:06:14,000 --> 00:06:25,000
You're very boring, but number two, what I like about this recipe is kind of different like Chinese different flavor that you don't normally see with like garlic bread.

129
00:06:25,000 --> 00:06:30,000
Like that's why like when you were looking up the herb, I was I was saying I was like, oh, like parsley.

130
00:06:30,000 --> 00:06:32,000
Parsley everybody use parsley.

131
00:06:32,000 --> 00:06:33,000
Like that's what parsley is.

132
00:06:33,000 --> 00:06:36,000
And no, when you said, try this really kind of interesting.

133
00:06:36,000 --> 00:06:38,000
That's kind of neat that you said that.

134
00:06:38,000 --> 00:06:40,000
I like that.

135
00:06:40,000 --> 00:06:41,000
So I want to try that.

136
00:06:41,000 --> 00:06:42,000
I like that.

137
00:06:42,000 --> 00:06:43,000
That sounds really kind of fun.

138
00:06:43,000 --> 00:06:45,000
Like you can use like you can use parsley.

139
00:06:45,000 --> 00:06:47,000
Don't go crazy if you can't find it.

140
00:06:47,000 --> 00:06:48,000
It doesn't like earth shatter.

141
00:06:48,000 --> 00:06:51,000
We again, the element here is the garlic and the bread.

142
00:06:51,000 --> 00:06:54,000
The rest of the things you can kind of do what you want.

143
00:06:54,000 --> 00:07:01,000
But I like her recipes because they kind of use things like this unexpectedly and it's still like cool.

144
00:07:01,000 --> 00:07:03,000
Yeah, it doesn't kill it.

145
00:07:03,000 --> 00:07:04,000
Nice change to it.

146
00:07:04,000 --> 00:07:08,000
Yeah, just like the haul that I had never made or had all a garlic bread.

147
00:07:08,000 --> 00:07:09,000
What?

148
00:07:09,000 --> 00:07:11,000
A genius like she is fabulous.

149
00:07:11,000 --> 00:07:12,000
I love her recipes.

150
00:07:12,000 --> 00:07:17,000
I have not been let down and you can always customize it, which is also lovely.

151
00:07:17,000 --> 00:07:18,000
I just love her.

152
00:07:18,000 --> 00:07:19,000
I don't even know who the fuck she is.

153
00:07:19,000 --> 00:07:22,000
I've never seen her in my life really, but I love her book.

154
00:07:22,000 --> 00:07:27,000
I love the garlic bread from Hala and I like the chive and make it.

155
00:07:27,000 --> 00:07:29,000
I say that sounds really delicious.

156
00:07:29,000 --> 00:07:31,000
I'm making it for a crowd tonight.

157
00:07:31,000 --> 00:07:33,000
I've made it for young like a younger.

158
00:07:33,000 --> 00:07:36,000
I made dinner for younger kids the other night.

159
00:07:36,000 --> 00:07:37,000
Everybody loved it.

160
00:07:37,000 --> 00:07:39,000
Not a, not one of the piece left.

161
00:07:39,000 --> 00:07:41,000
They ate the shit out of it.

162
00:07:41,000 --> 00:07:42,000
That's awesome.

163
00:07:42,000 --> 00:07:43,000
Enjoy it.

164
00:07:43,000 --> 00:07:44,000
I like the chive thing.

165
00:07:44,000 --> 00:07:45,000
Have fun with it.

166
00:07:45,000 --> 00:07:47,000
Making with pasta spaghetti.

167
00:07:47,000 --> 00:07:49,000
I made the best meatballs today.

168
00:07:49,000 --> 00:07:51,000
You know, I'm having this new thing that I'm making with meatballs.

169
00:07:51,000 --> 00:07:54,000
You know, I soak the bread crumbs and milk with it.

170
00:07:54,000 --> 00:07:55,000
I know.

171
00:07:55,000 --> 00:07:57,000
That's taking that fuck off.

172
00:07:57,000 --> 00:07:58,000
That sounds really good.

173
00:07:58,000 --> 00:07:59,000
I'm gonna have this for lunch.

174
00:07:59,000 --> 00:08:00,000
I'm gonna have to buy that.

175
00:08:00,000 --> 00:08:03,000
I have some left over meatballs.

176
00:08:03,000 --> 00:08:05,000
That's what I'm gonna eat that.

177
00:08:05,000 --> 00:08:06,000
Yeah.

178
00:08:06,000 --> 00:08:07,000
The meatballs sandwiched out.

179
00:08:07,000 --> 00:08:08,000
That's good.

180
00:08:08,000 --> 00:08:09,000
Yum.

181
00:08:09,000 --> 00:08:11,000
Well, I lost all.

182
00:08:11,000 --> 00:08:12,000
I lost myself.

183
00:08:12,000 --> 00:08:13,000
I don't even know.

184
00:08:13,000 --> 00:08:14,000
I'm too excited now.

185
00:08:14,000 --> 00:08:15,000
I can't think about anything else.

186
00:08:15,000 --> 00:08:16,000
That would be too.

187
00:08:16,000 --> 00:08:18,000
Anyway.

188
00:08:18,000 --> 00:08:23,000
Oh, I've been soaking my bread crumbs instead of regular milk, which I usually do.

189
00:08:23,000 --> 00:08:26,000
I've been soaking them in buttermilk.

190
00:08:26,000 --> 00:08:30,000
If I have it, it does something to the meatball makes it far more tender.

191
00:08:30,000 --> 00:08:32,000
A little bit more.

192
00:08:32,000 --> 00:08:33,000
Yes.

193
00:08:33,000 --> 00:08:34,000
Any flavor?

194
00:08:34,000 --> 00:08:36,000
I can't tell you how much I love it.

195
00:08:36,000 --> 00:08:37,000
Love it.

196
00:08:37,000 --> 00:08:38,000
Love it.

197
00:08:38,000 --> 00:08:39,000
Don't.

198
00:08:39,000 --> 00:08:40,000
Don't not try it.

199
00:08:40,000 --> 00:08:41,000
Don't knock it.

200
00:08:41,000 --> 00:08:42,000
I love cooking with buttermilk.

201
00:08:42,000 --> 00:08:43,000
I hate taste of buttermilk.

202
00:08:43,000 --> 00:08:44,000
I love cooking with that.

203
00:08:44,000 --> 00:08:46,000
Buttermilk, just like cocoa powder.

204
00:08:46,000 --> 00:08:48,000
You need these friends.

205
00:08:48,000 --> 00:08:49,000
It needs lots of friends.

206
00:08:49,000 --> 00:08:50,000
Yeah, it does.

207
00:08:50,000 --> 00:08:51,000
It becomes really well.

208
00:08:51,000 --> 00:08:53,000
Well, try this bread.

209
00:08:53,000 --> 00:08:54,000
Make something great out of it.

210
00:08:54,000 --> 00:08:58,000
I'll link her cookbook and the recipe is online somewhere.

211
00:08:58,000 --> 00:08:59,000
I found it.

212
00:08:59,000 --> 00:09:01,000
So I will also link that to y'all can reference it.

213
00:09:01,000 --> 00:09:02,000
They're like full delicious.

214
00:09:02,000 --> 00:09:03,000
Give it a try.

215
00:09:03,000 --> 00:09:06,000
Don't forget to share it with friends and give us a five star review.

216
00:09:06,000 --> 00:09:07,000
We will see you soon.

217
00:09:07,000 --> 00:09:08,000
Bye-bye.

Let’s keep the kitchen talk going!

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