

# Garlic Knots (Half Recipe)

Yield: 6 Servings

Portion Size: 2 Knots

## INGREDIENTS

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### Dough

½ C	Warm Water
1 ¼ tsp	Yeast
1 tsp	Sugar
1 Tbsp	Olive Oil
1 ½ C	All Purpose Flour
½ tsp Salt	

### Topping

¼ C	Butter
1 ½ Tbsp	Minced Garlic
½ tsp	Kosher Salt
2 Tbsp	Parmesan Cheese

## DIRECTIONS

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### Dough

In a mixer bowl, combine the water, yeast, sugar, and olive oil, stirring to combine. Add flour and salt to the bowl and knead with a dough hook for 5 minutes. Turn dough out onto tabletop and divide into 12 pieces. Cover with a towel and let it rest for 60 minutes.

After a rest period, roll each piece of dough out into a 6 inch strand and tie it in a knot. Place the knots on a baking sheet lined with parchment (or sprayed with nonstick spray) about 2 inches apart. Cover, and let rise for 40 minutes.

### Finish

Preheat the oven to 375 degrees F.

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.

Bake knots until golden brown and risen, about 15– 20 minutes. Transfer to a large mixing bowl and toss gently with the warm garlic butter, and Parmesan cheese. Serve immediately.

adapted from Emeril Lagasse's recipe on Food Network