

# New Wave Garlic Bread

Hugh Carpenter

From one of his Asian cookbooks



*A VERY spicy, intense garlic bread*

1/2 cup unsalted butter

1 teaspoon Chinese chili sauce

1/2 teaspoon Sichuan pepper

8 cloves garlic, finely minced

1 bunch chives, minced

1/3 cup cilantro, minced

1 whole French bread loaf

1/2 cup Parmesan cheese, grated

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 8

*If you don't want to use the Sichuan pepper, or you don't have it, that's fine. But the bread needs the Chinese chili sauce. It's available in most grocery stores - a clear plastic bottle, white printing, with a rooster on it. That's the best brand. I think the butter will make more than enough for two loaves of bread, but that depends on how thick you want the butter! Do buy somewhat thinner bread, and not with firm crusts. These needs to be a kind of soft bread. Be generous with the butter and cheese.*

1. In a small saucepan, heat butter, chili sauce, Sichuan pepper and garlic. When it has begun to bubble around the edges and the butter is melted completely, remove from the heat and stir in the chives and cilantro.
2. Split the bread loaf in half lengthwise. Brush on a thin layer of the butter sauce. Add a generous amount of cheese to the half. Shake the bread a little to even distribute the cheese. Repeat with second half.
3. Heat oven to broil and toast until golden brown. WATCH CAREFULLY so it won't burn. Cut into slices and serve.

## Yield: 1 loaf

Per Serving (excluding unknown items): 288 Calories; 15g Fat (46.1% calories from fat); 8g Protein; 31g Carbohydrate; 2g Dietary Fiber; 35mg Cholesterol; 443mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.