

Ciabatta Herb Toasts

From a Phillis Carey cooking class, 6/2011



VERY flavorful! Serve alongside soup, or a summer salad.

8 slices ciabatta bread

3/4 cup unsalted butter, softened

3 tablespoons fresh chives, chopped

1 1/2 tablespoons fresh dill, chopped

2 cloves garlic, minced

1/2 teaspoon salt

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

Servings: 4

1. Preheat oven to 375°. Place bread slices on a baking sheet.
2. In a bowl combine butter, chives, dill, garlic and salt, mashing to mix well. Spread cut surface of each bread with the herb butter.
3. Bake for 8-10 minutes, or until browned and bubbly.

Per Serving (excluding unknown items): 436 Calories; 35g Fat (70.9% calories from fat); 6g Protein; 27g Carbohydrate; 2g Dietary Fiber; 93mg Cholesterol; 543mg Sodium. Exchanges: 0 Vegetable; 7 Fat.