

# Green Garlic Bread

Serves 6–8

This is more of a formula than a recipe. Use as much garlic as you'd like, use whatever herbs you have on hand....but whatever you do, please use a lot of garlic and a lot of herbs (this is "green garlic bread" after all). For bread, you can use whatever you have or prefer. My favorite is a baguette—to me, it's that perfect ratio of crusty on the outside, pillowy on the inside, with plenty of nooks and crannies to catch all of the butter (plus, it looks especially dramatic on the table when served halved lengthwise). If there happens to be any extra, this butter is also excellent dolloped into a soup, stew, or clam chowder you might be serving alongside.

## Ingredients

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**2 sticks/½ pound/8 ounces unsalted butter, room temperature**

**2–8 cloves garlic, finely grated**

**1 cup parsley, chives, or a mix, very finely chopped**

**Kosher salt, freshly ground black pepper**

**1 baguette or sourdough loaf or whatever bread you like for this, halved lengthwise**

## Instructions

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1. Preheat oven to 425°F.
2. In a medium bowl, combine butter, garlic, and herbs, and season with salt and pepper. Using a fork, mix everything together until well-combined.
3. Using a spoon, evenly spread the butter onto each half of the baguette. Season with pepper and maybe a bit of flaky salt.
4. Place the bread on a rimmed baking sheet or aluminum foil (if using aluminum foil, fold it up around the edges to create a rim in case any butters escapes) and bake until it's deeply browned and very crispy on the outside, but still soft and tender on the inside, 8–10 minutes.
5. Remove from oven and slice to serve.

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