



## today's main ingredient

A  LOCAL FOOD PODCAST



# Marcella Hazan's Roman Garlic Bread

## INGREDIENTS – Serves 6-12

6 Garlic cloves  
12 Slices of good, thick-crust bread (1/2+ inch thick)  
Extra virgin olive oil  
Salt and freshly ground black pepper

*Preheat a broiler or light a charcoal fire.*

**STEP 1** – Smash the garlic cloves with a heavy knife handle, crushing them just enough to split them and to loosen the peel, which you remove and discard.

**STEP 2** – Grill the bread to a golden brown on both sides. As the bread comes off the grill or out of the broiler, while it is still hot, rub one side of each slice with the smashed garlic pieces.

**STEP 3** – Put the bread on a platter, garlicky side facing up and pour a thin stream of olive oil over each slice, enough to soak lightly.

**STEP 4** – Sprinkle with salt and a few grindings of pepper. Serve while still warm.