



Garlic Butter on Toast

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/4 cup olive oil
- 1/2 bulb garlic, finely chopped
- 250g butter, softened
- 2 tbsp chopped fresh parsley
- 1 tbsp dried oregano
- 1/8 tsp ground cumin
- salt and pepper
- bread

Instructions

1. heat olive oil in a pan and fry garlic on medium low heat for 5 minutes; do not brown garlic. leave to cool.
2. in a mixing bowl, beat the butter, olive oil and garlic with an electric beater on high until the butter is pale and creamy.
3. mix in the parsley, oregano and cumin. season to taste with salt and pepper.
4. spread garlic butter on a piece of bread.
5. toast, and eat!

notes:

- get a good quality butter. if you don't like the taste of the butter as is, you won't like it any better as garlic butter. ok, i lied, this will improve its taste. but seriously, good butter will make this taste great.
 - yeah, my toasts are round. cute huh?
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- thanks to my lil sister tsepei for the pikchar.