

garlic bread recipe from scratch

****The Ultimate Garlic Bread Recipe From Scratch: A Homemade Delight****

Garlic bread recipe from scratch is one of those comforting culinary creations that can elevate any meal or stand proudly on its own as a delicious snack. Whether you're serving it alongside a hearty pasta dish, a fresh salad, or simply craving something warm and flavorful, making garlic bread at home allows you to customize every element to your taste. Forget the store-bought versions that often fall flat on flavor or texture—crafting garlic bread from scratch ensures you get that perfect balance of crispy, buttery, and garlicky goodness.

If you've ever wondered how to make garlic bread like a pro, this guide dives deep into the process, ingredients, and some handy tips to make your homemade garlic bread shine. From the choice of bread to the garlic butter spread, you'll learn how to create a mouthwatering treat that's far superior to anything pre-made.

Why Make Garlic Bread From Scratch?

There's a special satisfaction in preparing garlic bread from scratch that pre-packaged options simply can't replicate. Not only do you control the ingredients, but you also get to experiment with flavors and textures. When you're making garlic bread at home, you can:

- Use fresh garlic instead of garlic powder for a more vibrant, punchy flavor.
- Choose the bread you love, from crusty baguettes to soft Italian loaves.
- Adjust the butter and herbs to suit your preferences, whether that means extra garlic, a hint of parsley, or a sprinkle of parmesan.
- Avoid preservatives, artificial flavors, and excessive sodium common in commercial blends.

Plus, homemade garlic bread fills your kitchen with an irresistible aroma that's part of the joy of

cooking itself.

Essential Ingredients for a Perfect Garlic Bread Recipe From Scratch

Before diving into the method, it's helpful to understand the basics that make up a classic garlic bread:

Choosing the Right Bread

The foundation of any great garlic bread is the bread itself. While many people automatically go for a French baguette or Italian bread, there are plenty of great options depending on the texture and thickness you want:

- **Baguette:** Crisp crust and chewy interior, perfect for slicing into small pieces.
- **Ciabatta:** Light and airy with a porous crumb that soaks up garlic butter beautifully.
- **Sourdough:** Adds a tangy flavor that pairs well with rich garlic butter.
- **Whole Wheat or Multigrain:** For a healthier twist with added texture.

Avoid very soft sandwich bread, as it can become soggy and won't crisp up nicely.

Garlic Butter Mix

The star ingredient in garlic bread is undoubtedly the garlic butter spread. Here's what you'll need:

- **Unsalted butter:** Room temperature for easy mixing.
- **Fresh garlic:** Minced or pressed to release the best flavor.
- **Fresh herbs:** Parsley is classic, but thyme, oregano, or chives can add unique notes.

- ****Salt and pepper:**** To season the butter.
- ****Optional extras:**** Grated parmesan cheese, chili flakes for heat, or lemon zest for brightness.

Using fresh garlic rather than garlic powder gives a sharper and more aromatic flavor, making your garlic bread truly stand out.

The Step-by-Step Garlic Bread Recipe From Scratch

Let's break down the process so you can follow along and create garlic bread that's bursting with flavor.

Step 1: Prepare the Garlic Butter

Start by softening your butter—either leave it out at room temperature or microwave for a few seconds if in a hurry. Then, mix in freshly minced garlic, finely chopped parsley, and a pinch of salt and pepper. If you're adding parmesan or chili flakes, fold those in now. Taste a little to adjust the seasoning—you want a good balance of rich butter and garlic punch.

Step 2: Slice the Bread

Cut your chosen bread into thick slices, about 1 to 1.5 inches wide. If you're using a baguette, diagonal slices give more surface area for the garlic butter. For softer breads, thicker slices help prevent them from becoming mushy.

Step 3: Apply the Garlic Butter Generously

Spread the garlic butter mixture evenly over each slice, making sure to cover all edges. Don't be shy here—the butter is what keeps the bread moist and flavorful, so generous application is key.

Step 4: Baking to Perfection

Preheat your oven to 375°F (190°C). Arrange the buttered slices on a baking sheet lined with parchment paper. Bake for 10-12 minutes, or until the bread turns golden and crispy around the edges. For extra crunch, you can finish with a quick broil for 1-2 minutes, but watch carefully to avoid burning.

Step 5: Serve Warm and Enjoy

Garlic bread tastes best fresh out of the oven, when the butter is melted and the garlic aroma is at its peak. Serve it alongside your favorite dishes or simply enjoy it as a snack with a dipping sauce like marinara or a creamy cheese dip.

Tips and Variations for Elevating Your Garlic Bread Recipe From Scratch

Once you master the basic garlic bread recipe from scratch, you can start experimenting with different flavors and techniques to make it uniquely yours.

Add Cheese for Extra Indulgence

Sprinkle shredded mozzarella, cheddar, or parmesan over the garlic butter before baking. The cheese melts into a gooey topping that pairs perfectly with the crunchy bread.

Try Herb Combinations

While parsley is traditional, garlic bread is a blank canvas for herbs. Mix in basil, rosemary, or even a touch of dill for different flavor profiles.

Make It Vegan

Swap out the butter for a plant-based alternative like vegan margarine or olive oil blended with garlic and herbs. This way, everyone can enjoy the garlicky goodness.

Infuse Your Butter

For a gourmet touch, gently warm your butter with garlic cloves and herbs on low heat before mixing. This infusion deepens the flavor and creates a smoother spread.

Try Different Types of Bread

Experiment with rustic breads like focaccia or pita bread for unique textures and experiences. You can even create garlic breadsticks by rolling out the dough with garlic butter and baking.

Understanding the Science Behind Perfect Garlic Bread

To truly appreciate why certain steps matter, it helps to know a bit about the science of garlic bread.

- **Butter's role:** Butter not only adds flavor but also helps the bread crisp up by creating steam and promoting browning through the Maillard reaction.
- **Garlic's flavor:** Fresh garlic contains sulfur compounds that become more mellow and aromatic when cooked, but raw garlic can be sharp and intense.
- **Bread texture:** The type of bread affects how well it absorbs butter and how it crisps in the oven. Denser breads absorb less butter, while airy breads soak up the flavors more fully.

By understanding these factors, you can tweak your garlic bread recipe from scratch to get your ideal taste and texture every time.

Pairing Garlic Bread: What Goes Best?

Garlic bread is incredibly versatile and complements a variety of dishes. It's a classic side for Italian meals such as spaghetti Bolognese, lasagna, or creamy Alfredo pasta. It also pairs wonderfully with:

- Soups, especially tomato-based or creamy varieties.
- Grilled meats and seafood.
- Salads with robust dressings.
- As a base for bruschetta or topped with melted cheese and tomatoes for a quick appetizer.

No matter the pairing, homemade garlic bread adds a comforting, flavorful touch that guests and family members will appreciate.

Making garlic bread from scratch is not only easy and rewarding but also offers endless possibilities for customization. The next time you crave that warm, garlicky delight, you'll have everything you need to

create a batch that's far tastier and fresher than store-bought versions. Happy baking!

Frequently Asked Questions

What are the basic ingredients needed to make garlic bread from scratch?

The basic ingredients for garlic bread from scratch include fresh bread (such as a baguette or Italian bread), butter, fresh garlic, parsley, salt, and optionally grated Parmesan cheese.

How do you prepare the garlic butter spread for homemade garlic bread?

To prepare garlic butter spread, soften unsalted butter at room temperature, finely mince fresh garlic, and mix them together with chopped fresh parsley and a pinch of salt. You can also add grated Parmesan cheese or a squeeze of lemon juice for extra flavor.

What type of bread is best for making garlic bread from scratch?

A crusty bread like a French baguette, Italian bread, or sourdough works best for garlic bread because it holds up well to the butter and toasting while delivering a crispy texture.

How long and at what temperature should you bake garlic bread from scratch?

Preheat your oven to 375°F (190°C). Bake the prepared garlic bread for about 10-15 minutes or until the bread is golden and the butter is melted and bubbly. For extra crispiness, you can broil it for an additional 1-2 minutes, watching carefully to avoid burning.

Can I make garlic bread from scratch without using fresh garlic?

Yes, you can use garlic powder or garlic paste as a substitute if fresh garlic is not available, but fresh garlic provides the best flavor and aroma for garlic bread.

How can I make garlic bread from scratch vegan?

To make vegan garlic bread from scratch, substitute the butter with a plant-based margarine or olive oil, and ensure the bread does not contain dairy or eggs. Use fresh garlic and parsley as usual.

Is it possible to prepare garlic bread from scratch ahead of time?

Yes, you can prepare the garlic butter spread ahead of time and store it in the refrigerator. You can also spread it on the bread and keep it wrapped in foil in the fridge for up to a day before baking.

What are some popular variations to add to a garlic bread recipe from scratch?

Popular variations include adding shredded mozzarella or Parmesan cheese, sprinkling red pepper flakes for heat, mixing in herbs like oregano or basil, or topping with chopped olives or sun-dried tomatoes.

How do I achieve a crispy texture on homemade garlic bread?

To achieve a crispy texture, slice the bread evenly, apply the garlic butter generously, bake at a high temperature (around 375-400°F), and optionally finish with a short broil to crisp the edges. Using a baking sheet or placing the bread directly on the oven rack can also help crispiness.

Additional Resources

Garlic Bread Recipe from Scratch: A Culinary Exploration of Flavor and Technique

Garlic bread recipe from scratch is more than a simple side dish; it represents a culinary tradition that blends rustic bread-making with the aromatic allure of garlic-infused butter. In the realm of home cooking and professional kitchens alike, preparing garlic bread from the ground up offers a distinct advantage over store-bought alternatives. This article delves into the nuances of crafting garlic bread from scratch, examining ingredient selection, preparation techniques, and the sensory qualities that define a superior version of this beloved accompaniment.

Understanding the Foundations of Garlic Bread from Scratch

At its core, a garlic bread recipe from scratch involves two primary components: the bread and the garlic butter spread. While pre-made garlic bread products offer convenience, they often lack the freshness and depth of flavor achievable through homemade methods. The choice of bread can dramatically influence the final product, making the initial decision critical.

Choosing the Right Bread

Traditional garlic bread frequently utilizes Italian or French baguettes due to their crusty exterior and soft interior. However, the rise of artisan bread varieties allows for experimentation with ciabatta, sourdough, or even whole wheat options. Each type imparts a unique texture and flavor profile:

- **French Baguette:** Crisp crust and airy crumb, ideal for a light, crunchy garlic bread.
- **Ciabatta:** Open crumb structure absorbs butter well, creating a moist yet crispy slice.
- **Sourdough:** Tangy undertones complement the richness of garlic butter, adding complexity.
- **Whole Wheat Bread:** Provides a nuttier flavor and denser texture, appealing to health-conscious consumers.

Selecting the bread depends not only on taste preferences but also on the desired texture and how much garlic butter it can absorb without becoming soggy.

Crafting the Garlic Butter Spread

The garlic butter is the heart of the recipe. Fresh garlic cloves are essential for an authentic flavor, as opposed to garlic powders or pre-made garlic oils. The process typically involves mincing or crushing garlic to release its pungency, then blending it with softened butter, herbs, and often a pinch of salt.

Common additions include:

- **Parsley:** Adds freshness and a subtle herbal note.
- **Oregano or Basil:** Introduces Mediterranean flavors that complement Italian-style breads.
- **Grated Parmesan Cheese:** Enhances richness and introduces umami depth.

The balance between garlic intensity and butter creaminess is crucial. Overpowering garlic can dominate the palate, while insufficient garlic results in a bland spread.

Step-by-Step Preparation of Garlic Bread from Scratch

A meticulous approach to preparation ensures that the garlic bread achieves the ideal combination of crispy edges and tender interior, infused with aromatic garlic butter.

1. **Prepare the Garlic Butter:** In a mixing bowl, combine softened unsalted butter with minced garlic, chopped fresh herbs, salt, and optional grated cheese. Stir until homogenized.
2. **Slice the Bread:** Cut the chosen loaf into slices approximately 1 to 1.5 inches thick. Thickness affects how well the bread absorbs the butter and its final texture.
3. **Apply the Garlic Butter:** Generously spread the garlic butter mixture on one or both sides of each bread slice, depending on preference.
4. **Bake or Toast:** Place the slices on a baking sheet and bake in a preheated oven at 375°F (190°C) for about 10 to 15 minutes, or until golden and crispy. Alternatively, use a broiler for a quicker, more intense toasting but monitor carefully to avoid burning.
5. **Serve Warm:** Garlic bread is best enjoyed fresh out of the oven when the butter is still melted and the bread is crisp.

Alternative Cooking Methods

While oven baking is traditional, some cooks prefer grilling or using a skillet to prepare garlic bread. Grilling imparts a smoky flavor and grill marks that enhance presentation. Cooking in a skillet with a lid allows the bread to toast on the bottom while the garlic butter melts evenly, creating a slightly different texture profile.

Nutritional and Culinary Considerations

From a nutritional standpoint, garlic bread made from scratch allows for customization to suit dietary needs. For instance, substituting regular butter with olive oil or plant-based spreads can reduce

saturated fat content. Using whole grain bread increases fiber intake, while the inclusion of herbs contributes antioxidants.

Culinarily, the freshness of ingredients is paramount. Fresh garlic cloves contain allicin, a compound responsible for garlic's distinctive aroma and health benefits. Pre-minced or powdered garlic lacks this potency, often resulting in a less vibrant flavor.

Comparing Homemade Garlic Bread to Store-Bought Options

Store-bought garlic bread offers convenience but often at the expense of flavor complexity and texture quality. Commercial products may contain preservatives, artificial flavors, and lower-quality bread that is denser or overly processed.

In contrast, a garlic bread recipe from scratch allows:

- Control over ingredient quality and quantity.
- Customization of flavors through herbs and cheese additions.
- Adjustments to cooking times and temperatures for preferred crispiness.

These factors contribute to a superior eating experience, justifying the additional effort involved.

Enhancing Garlic Bread: Variations and Pairings

Once the foundational garlic bread recipe from scratch is mastered, home cooks and chefs can

explore variations to elevate the dish. Incorporating ingredients such as sun-dried tomatoes, caramelized onions, or spicy chili flakes introduces new flavor dimensions.

Pairing garlic bread with complementary dishes enhances the overall meal. It traditionally accompanies Italian pasta dishes like spaghetti Bolognese or lasagna but also serves as a flavorful side to soups, salads, or grilled meats.

Storage and Reheating Tips

Garlic bread is best consumed fresh; however, leftovers can be stored in an airtight container or wrapped tightly in foil for up to two days. Reheating in an oven at a moderate temperature ensures the bread regains its crispness and the butter melts evenly. Microwave reheating is generally discouraged, as it tends to make the bread soggy.

In the pursuit of an authentic garlic bread recipe from scratch, attention to ingredient quality, preparation technique, and cooking method proves essential. This traditional yet versatile dish benefits immensely from the control and creativity afforded by homemade preparation, offering a sensory experience that elevates even the simplest meals.

[Garlic Bread Recipe From Scratch](#)

garlic bread recipe from scratch: Bread Making For Dummies Wendy Jo Peterson, 2020-10-08 Craving fresh-baked bread? The 2020 pandemic has highlighted our love of bread, especially when it was nowhere to be found! Bread making took center stage for many of us stuck at home and craving comfort food. Fresh baked bread definitely soothes the soul. As it should, bread baking has been a tradition for thousands of years and across all continents. Bread Making For Dummies explores the science behind the art of bread making and our cultural connection to wild and commercial yeasts. Break out your kitchen scale and favorite wholesome grains and join us on the journey, from classic German Pretzels (Brezeln) to warm Salted Pecan Rolls to Rustic Sourdough. Popular culinary author and dietician Wendy Jo Peterson has your foolproof loaf, flatbread, and roll needs covered. If you want to really start from scratch and culture your own

yeast—no problem! She'll also let you in on the secrets of the fashionable no-knead and sourdough recipes that have been drawing chefs' kisses of discerning delight from bread-aficionados for the past decade. Discover the tools and ingredients needed in bread making Grow your own sourdough starter Form savory or sweet loaves Stuff breads for a complete meal Boost the nutritional quality of breads with wholesome ingredients, like nuts, seeds, and old-world grains Whether you're a nervous newbie or a seasoned, floury-aproned baker, Bread Making For Dummies is the beginning of a delicious, doughy adventure—so get your butter knife ready and discover just how easy and extra-tasty home bread-making can be!

garlic bread recipe from scratch: The Frugal Cookbook: Budget Cooking, Budget Diary & 22 Budget Food Recipes For Families Recipe This, The Frugal Cookbook: Budget Cooking, Budget Diary & 22 Budget Food Recipes For Families Welcome to the amazing world of budget cooking and my budget diary. I like to think that I am frugal but the truth was it was something I could improve on. I don't have food waste but there is always those silly budget mistakes we make when we don't pre-plan our meals or when we are enticed by supermarket deals or supermarket brands. So I decided to improve on things, with the challenge to drop my grocery shopping bill by at least 20%. As a family of four we put this to the test to see what could be achieved if you set your mind to it. This is the result along with 22 budget friendly recipes and much more. Recipe highlights include: *Toad In The Hole *Stuffed Bread Bowls (made JUST with leftovers) *Pork Lasagne *Homemade Garlic Bread *Steak & Chips *And 17 More budget friendly recipes Even better, many of these are easy to make and so delicious. Forget the fact that budget meals must be tasteless because they are cheap as that simply doesn't apply with these budget friendly recipes.

garlic bread recipe from scratch: Make It Easy Stacie Billis, 2016-05-10 Cooking doesn't have to be a chore. Why make it difficult --when it can be easy? When you're juggling a job, kids, pet, house, spouse, you-name-it -- it can be tough to resist the urge to toss a frozen meal in the oven and call it a day. Stacie Billis knows the challenge of feeding your family well, without stress. Make It Easy's 120 recipes prove that you don't have to be only a scratch cook or convenience cook. You can be both, and there's no shame in using store-bought ingredients when you're in a pinch. Stacie's got a guide to the healthiest shortcuts in the supermarket and three big tips for making it easy: 1. Go between scratch and homemade with her handy shopping guide. 2. Mix and match recipes that build on the same ingredients. 3. Break any rule that makes you want to bolt from your kitchen. With recipes for: Blueberry Almond Polenta, Country-Style Greek Salad, Slow Cooker Hoisin Pulled Pork, No-Fuss Roasted Paprika Chicken, Chili-Rubbed Steak Tacos, Salmon Rice Bowl, Parmesan Roasted Broccoli, Easy Food Processor Pizza Dough, Gingered Peach Crisp, Hummingbird Muffins, Bacon Cheddar Waffles . . . and many more!

garlic bread recipe from scratch: Vegetables Illustrated America's Test Kitchen, 2019-03-05 THE ULTIMATE VEGETABLE COOKBOOK: Discover 700+ ways to cook nearly every vegetable under the sun with hundreds of step-by-step photos and watercolor illustrations! Plus, expert tips on techniques, shopping, storage, and seasonality make it easier than ever to eat more vegetables all year round. We're all looking for interesting, achievable ways to enjoy vegetables more often. This must-have vegetable cookbook has more than 700 kitchen-tested recipes that hit that mark. Learn 40 ways to cook potatoes, 30 ways with broccoli, and so much more. Each chapter showcases a particular vegetable and is full of practical tips from America's Test Kitchen test cooks. 700+ delicious recipes for sides and mains covering 40+ vegetables from A to Z Stunning and helpful visuals—recipe photography, step-by-step photos, and watercolor illustrations Expert guidance on shopping, storage, seasonality, prep, and cooking techniques Nutritional information to help you meet your healthy eating goals Discover how to make the perfect grilled corn and transform it into a creamy pasta sauce with ricotta and basil. Turn sunchokes into a Super Slaw for Salmon Tacos, and char avocados for Crispy Skillet Turkey Burgers. Get creative with the dozens of ways you can prepare onions, cauliflower, and sweet potatoes for your weeknight dinners. With inviting recipes, beautiful visuals, and invaluable kitchen tips, Vegetables Illustrated makes it easy—and irresistibly tempting—to eat more vegetables every day.

garlic bread recipe from scratch: Making Memories Verna Craig Shelton, 2011-10

Compiled and written by a veteran teacher of home economics, *Making Memories* takes you back a step in time to an age when life was just simpler. Culled from the best of author Verna Shelton's many years as a teacher, this collection shares not only tried-and-true recipes but also touches of humor and generous tributes to the past through memories of the classroom, family, and friends. Shelton's professional advice, time-tested techniques, easy-to-understand instructions, and witty banter offer something for every cook, no matter their level of competence-or confidence. In her thirty-two years teaching high school students, she was twice chosen teacher of the year by her colleagues, and she was featured in *Who's Who Among America's Teachers*. As versatile as all-purpose flour and containing over four hundred recipes, *Making Memories* provides a practical and very human look inside a remarkable career, proving that we're never too old to learn.

garlic bread recipe from scratch: Bread Machine Cookbook Brad Hoskinson, Looking to make delicious bread without all the hassle? This bread machine cookbook is perfect for beginners! With easy to follow recipes, you'll be making delicious bread in no time!

garlic bread recipe from scratch: Quinoa Cookbook: The Complete Guide for Quinoa Recipes Emma Schalk, *Healthy Lifestyles*, 2017-05-15 Quinoa Cookbook: The Complete Guide for Quinoa Recipes Food is the basis of our existence; good dishes are the foundation for a balanced health. Instead of using extensive charts and formulas, healthy dishes can now be created in a very simple way. A crop plant cultivated for thousands of years in the high mountainous Andes finally draws all the attention to itself: quinoa proves to become the new miracle food which, alone, occupies the top position of the list of healthy basic foods. The best, however, is the incomparably good quinoa taste and it is more versatile than any grain. This cookbook is therefore devoted only to quinoa recipes. Easily created dishes may be used on the basis of quinoa for every meal. Whether you are looking for a new health breakfast or a fancy food composition for elegant occasions, quinoa is there to help. The hearty, nutty flavor can be easily used in delicate starters or main dishes, soups, energy bars, bread and party snacks or transformed into a glamorous dessert. There are no limits to your imagination. Quinoa is one of the most versatile basic ingredient and indisputably one of the healthiest. The versatility, of course, also means that cooking is now effortless, while the lifestyle of youthful energy from yesterday returns. Who would ever say no to this? Treat yourself to a health tip-interlaced compilation of the best quinoa recipes with suggestions for daily composition from breakfast to dinner.

garlic bread recipe from scratch: Cookouts Veggie Style! Jolinda Hackett, 2011-04-18 Hamburgers, hot dogs, and barbecue ribs. Sounds like the perfect all-American cookout—unless you're a vegetarian. With more people adopting a mainly vegetarian diet, the choices might seem limited for all those great outdoor parties. Whether it's a barbecue or a picnic in the park, it's time to get creative with meatless summer meals! Inside are mouthwatering recipes such as: Grilled Seitan with Apple Salsa Creole Slaw Grilled Eggplant Panini Halloumi Skewers with Parsley & Lemon Salsa Barley Burgers on Rye Bread Forget boring Boca burgers and bland pasta salad! This book shows you how to make delicious, unique, and fresh vegetarian meals so you'll never miss the burgers and dogs again!

garlic bread recipe from scratch: 1,000 Spanish Recipes Penelope Casas, 2014 An unparalleled recipe compendium celebrating Spanish authentic cuisine in the latest book in the authoritative 1,000 Recipes series created by award-winning and celebrated author Penelope Casas. It offers irresistible variety for everyday meals and special occasions, both traditional and innovative. A keepsake to cook from for years to come.

garlic bread recipe from scratch: Working Mother , 1998-03 The magazine that helps career moms balance their personal and professional lives.

garlic bread recipe from scratch: Steak and Cake Elizabeth Karmel, 2019-04-29 Discover just how luscious and indulgent both steak and cake can be with Elizabeth Karmel, Southern baker extraordinaire and one of America's leading pitmasters. Let them eat cake—and steak! This unique cookbook shares more than 100 recipes that beg to be prepared, paired, and eaten with pure joy.

How about a Cowboy Steak with Whiskey Butter followed by a Whiskey Buttermilk Bundt Cake? Or a Porterhouse for Two with My Mother's Freshly Grated Coconut Cake? Or mix and match yourself—maybe an Indoor/Outdoor Tomahawk Steak paired with a Classic Key Lime Cheesecake? Not only will you find some of the best recipes ever for steak—and steakhouse sides and sauces—and those all-butter-eggs-and-sugar cakes, but you will also pick up tips and tricks for choosing and cooking steaks and baking cakes. The result is an instant dinner party, the kind of universally loved meal that makes any and every occasion special.

garlic bread recipe from scratch: Shopping for Food & Making Meals in Minutes, 1989

garlic bread recipe from scratch: Easy Sausage Making Will Budiaman, 2025-06-17 The missing link for new sausage makers. Discover the joys of creating your own sausages at home with Easy Sausage Making. Filled with essential information for first timers, this sausage making book takes you from selecting the right tools and picking the best cuts of meat to twisting off perfect links in no time. From Bratwurst and Beef Bangers to Spanish Chorizo and Vietnamese Shrimp Sausage, this simple guide is jam-packed with savory sausage recipes from around the world. Get cooking. Easy Sausage Making includes: Sausage making 101—Sausage types, essential meats, casing choices, proper tools...get all the info you need to start stuffing sausages. Fully illustrated instructions—Learn the basics of sausage making with the help of full-color photos that make it easy to follow along. 75 delicious recipes—Craft dozens of different sausage, then find the best ways to serve them up for breakfasts, lunches, and dinners. Start making (and munching) sausages today with Easy Sausage Making.

garlic bread recipe from scratch: Top Secret Restaurant Recipes 3 Todd Wilbur, 2010-09-28 THE #1 BESTSELLING SERIES WITH MORE THAN 4 MILLION COPIES SOLD! The third restaurant recipe treasury from the wizard of culinary carbon copies. For more than twenty years, Todd Wilbur has been translating his obsession with recreating restaurant favorites at home into a blockbuster bestselling cookbook series. Using everyday ingredients, each of Wilbur's recipes provides step-by-step instructions that even the novice cook can follow—and the delicious results cost just a fraction of what the restaurants charge. With over 100 sensational recipes, Top Secret Restaurant Recipes 3 unlocks the secrets to: • Outback Steakhouse Outback Rack • Chili's Quesadilla Explosion Salad • Olive Garden Breadsticks • TGI Friday's Fried Mac & Cheese • Chili's Firecracker Tilapia • On the Border Mexican Mojito • Cracker Barrel Double Chocolate Fudge Coca-Cola Cake • And much, much more...

garlic bread recipe from scratch: The Cook's Illustrated Meat Book Cook's Illustrated, 2014-10-01 Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store. The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're

slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

garlic bread recipe from scratch: Light Cooking Meals: Tasty Quinoa Recipes and Green Juicing Altagracia Summerall, 2017-05-15 Light Cooking Meals: Tasty Quinoa Recipes and Green Juicing The Light Cooking Meals book covers two diet plans that are considered to be light and healthy, the Green Juice Diet and the Quinoa Cookbook. This book gives you quick healthy meals and cooking recipes to help you stay on a light and healthy diet. There are enough healthy cooking recipes to create a menu to last a couple of weeks without repeating any of these easy healthy recipes. Going on a light cooking diet is a breeze when you can create easy meal ideas through the many delicious healthy recipes. All of the healthy easy recipes in this book are a part of either the green juice diet or the quinoa diet.

garlic bread recipe from scratch: Tyler's Ultimate Tyler Florence, 2012-12-04 As his millions of fans know from watching him on Food Network, Tyler likes to rock the kitchen with big, bold flavors and sophisticated yet accessible fare. Whether you're dishing up a family favorite like spaghetti and meatballs or pulling out all the stops with a succulent tenderloin steak topped with spicy crab salad, Tyler Florence believes every meal can-and should-be the ultimate dining experience. At last, in Tyler's Ultimate, he shows us how to get these spectacular results in much less time. Tyler believes the ultimate meal brings together good food, good friends, and good times-with Tyler's Ultimate as your guide you can elevate any gathering to a cause for celebration and every family meal to an occasion worth savoring. In his travels around the world for his Food Network show, he's sampled countless versions of classic dishes, taking an ideal technique from one, a perfect ingredient from another. Here he gives you the best of the best. Make no mistake: Tyler's approach here may be simplified and the ingredients list streamlined, but your palate will never feel compromised. These recipes are packed with zesty flavors, yet easy to pull together and always straightforward enough for even novice cooks. Because Tyler believes that the little details separate a good meal from a "wow!" experience, his recipes feature bright, exciting flavors that sing on the tongue yet don't require fancy equipment or exotic ingredients. Tyler has collected all his most trusted and best-loved recipes for the ultimate collection of go-to meals, including can't-miss versions of the dishes we all crave most: the ultimate burger, French onion soup, beef stew, macaroni and cheese, and chocolate mousse, plus exciting new discoveries that will find a permanent home in your cooking repertoire. Filled with recipes for sensational, all-American food, Tyler's Ultimate is the all-around, everyday great cookbook his fans have been waiting for.

garlic bread recipe from scratch: At Home with Lynn Crawford Lynn Crawford, 2013-09-24 Chef Lynn Crawford is passionate about cooking in her busy restaurant, but when she has time off, nothing beats cooking for family and friends in her own kitchen. Simple, real home cooking that's full of great flavour is the secret to Crawford's favourite everyday recipes that she serves at home. Here, she offers sure-fire recipes that she makes over and over because they're crowd-pleasingly delicious and keep things easy in the kitchen. From Sunday brunches to grilling to cocktails and desserts, Chef Lynn has got you covered. You'll find a wide variety of one-pot dishes such as Smoked Salmon and Potato Chowder and perfect sweets like Banana Fritters with Coconut and Coffee Caramel Sauce. At Home with Lynn Crawford includes beautiful photography of the finished recipes to inspire you to keep it simple and enjoy time in your kitchen.

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Butter • Creamy Wild Mushroom Gnocchi • Cacio e Pepe • Carbonara • Beef Short Rib Ragù and Pappardelle • Zucchini and Basil Casarecce • Wicked White Bolognese • Crispy Italian Sausage and Broccolini Orecchiette Peppered throughout the book are recipes for side dishes, drinks, mains, and desserts, helping anyone recreate the laid-back elegance of la dolce vita at home. Seasonal menus showcase produce at its prime, creating pasta dishes that are singular and memorable. In Simple Pasta, Odette welcomes you to experience the everyday joy of pasta with the people you love.

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