

Proscuitto and Provolone Stuffed Garlic Bread



This is a fantastic bread that is served on Special Occasions!

NOTES: The better the ingredients the better the bread.

Ingredients :

- 1 Medium width sized QUALITY Italian bread loaf or any French Baguette
- 5 slices of Proscuitto
- 4 slices of Provolone cheese
- 4-5 Cloves of minced garlic
- 1-2 TBSP of minced Fresh Italian Parsley
- 2 TBSP of unsalted butter
- 2 TBSP of EVO (Extra virgin olive oil)
- Fresh black pepper
- Salt

Instructions:

- 1) Pre-heat oven to 425 °.
- 2) Melt butter with EVO, minced garlic, salt (to taste) and parsley.
- 3) Slice bread in half and spread garlic butter evenly on both sides.
- 4) Crack fresh black pepper on both sides.
- 5) Layer proscuitto on one side of the bread and provolone on the other.
- 6) Combine like a sandwich, wrap in tinfoil and place in the oven for 20-25 minutes until cheese has

melted. Let cool. Slice and enjoy!