

## BREAD STICKS

I ordered these from Pizza Hut when they started doing bread sticks. I didn't realize they were simply using pizza crust and putting butter and garlic on it and slicing it in strips. It sounded easy in theory, and I thought I could make them taste better too.

1 batch Bread Dough  
3-4 Tablespoons Butter, softened  
¼ - ½ cup Parmesan Cheese, grated  
Garlic Salt

Prepare bread dough and allow it to rise. After kneading again, cut the dough in half, and on a well-floured surface, roll the dough into an oval approximately 10" by 20". Take about 1 ½ Tablespoons of the butter and spread it over the entire surface of the rolled out dough using your hands. Yes, I know it's messy, but this will allow our toppings to stick to the dough.

Gently shake the garlic salt over the top to taste, and then cover with grated Parmesan cheese, spreading it evenly with your hands. Lightly roll over the top with your rolling pin to get everything to stick.

Using a pizza cutter, cut the dough the short way into approximately ¾ inch wide pieces, and place them on lightly greased cookie sheets. Now repeat the entire process with the rest of the dough. This will usually fill up 3 cookie sheets.

Place the bread sticks back in their warm draft free place to rise again for about 1 hour, or until you can't wait any longer. Preheat oven to 350 degrees and bake for 10-12 minutes or until the tops just start to turn brown. Remove from oven and cool on a wire rack. If it's cool enough to hold onto, it's cool enough to eat!

These are best served with a side of Marinara Sauce, and we have been known to just make this for dinner on its own!