## Sheet1

Garlic Toasties (ala Vito)

1ea	Loaf Italian or French Baguette	Thin Sliced ¼ to ½ inch
		Lightly Toast Until Slighly Crisp (not darkened)
5 Clv	Garlic (as needed)	Rub clove over lightly toasted Bread
		(The crisped toast will "grate" the garlic on to the bread)
2Tbl	Softened Butter	Very lightly coat each toast
6Tbl	Rough Grated Parmesan	Lightly Sprinkle on the buttered Toast
		Put In Broiler until cheese melts
		(Burns fast so watch out)