

GARLIC BREAD SKEWERS

This is a fun version of the popular starter Garlic Bread and the slightly smoky flavour you get from the coals is delicious. You can also add cubes of mozzarella cheese to the skewers.

You will need:

- 1 baguette cut into thick slices and the cut in half to make half moons.
- 150ml Olive Oil
- 2 cloves of crushed garlic
- 2 tablespoons of fresh parsley finely chopped
- Sea salt and freshly ground pepper

6 - 8 wooden skewers soaked in cold water for at least 30 minutes

Put the olive oil, garlic, parsley, salt and pepper into a large bowl, add the bread and toss until well coated.

Pre-heat the BBQ and thread the garlic bread onto the skewers and cook on the medium hot grill for 2-3 minutes on each side until toasted.