

Tuscan Garlic Pepper Toasts

Amount	Measure	Ingredient - Preparation Method
8		1/3 inch thick, 7 inch long slices plain rustique or other wide flat country loaf
1	large	garlic clove - peeled
1/4	cup	extra-virgin olive oil
1/2	cup	parmesan cheese - grated
3/4	teaspoon	coarsely ground pepper
		dried crushed red pepper

Preheat oven to 425. Arrange bread slices on baking sheet. Place garlic in mini processor. With motor running, gradually pour in oil, then cheese and black pepper. Season to taste with salt. Spread mixture on bread slices, sprinkle with red pepper. Bake until bread crisps on edges, about 10 minutes.

Yield: "8"