

Garlic Bread

Ingredients

200g butter

1 Tablespoon chopped thyme

3 garlic cloves

Veggie salt

5 slices of bread

Method

1. Rock chop the garlic and herbs then mix into the butter and season with veggie salt.
2. Let the frying pan heat up, then add half the butter mixture, fry 1/2 the bread on both sides, once the bread is crisp take out, put the rest of the butter into the frying pan then fry the rest of the bread.
3. Cut into triangles.
4. (You can butter the bread on both sides and then fry)