

Sourdough Garlic Bread

Ingredients:

- 1/2 cup **sourdough starter discard**
- 1 small **baguette** (or 1 small loaf of any crusty bread)
- 2 tbsp **butter** (softened)
- 1 clove **garlic** (minced)
- 1 tbsp **parsley** (chopped)
- 1 pinch of **salt**

Instructions:

- 1 Mix Garlic Butter:** Mix butter, garlic, parsley, and salt.
- 2 Toast:** Cut baguette in half lengthwise and spread the garlic butter over the bread.
- 3 Bake:** Bake at 400°F (200°C) for 10-12 minutes until golden.