

# Bridgford Garlic Knots

- 24 Bridgford Frozen Bread Sticks Dough
- ½ cup melted butter
- 1 clove garlic, finely minced
- ½ cup grated Parmesan cheese

## How to Make It

Lightly grease sheet pan(s); set aside.

Mix butter with garlic; set aside.

Place thawed pieces of Bridgford breadstick dough on a lightly floured surface. Divide each piece in half.

With floured hands, gently roll each piece into a rope 3 inches long.

Tie each rope into a knot and place on prepared pan(s) 2-3 inches apart.

Brush with garlic/butter and top evenly with Parmesan cheese. Let rise in warm area until double in size.

Bake in a preheated 375° oven for 20 minutes or until golden brown.

Remove from oven and brush with any additional garlic butter.

Let cool slightly on wire rack. Serve warm.



**Great as an appetizer!**

Yield: 48 knots

