

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

