

"Garlic Bread" (Toast) over

chop garlic fine + summer in also:

Cut white bread in half; put on cookie sheet + toast under broiler (Watch constantly) (turn)

Brush garlic butter on both sides of toast.

Let toast set out over night to dry out good. If you dry out ~~over night~~ before buttering toast,
dry 3rd days — it will stay crispy.

"Garlic Bread" (Using small thin slices "Party rye")

Make garlic butter same as above:

(For 1 loaf of Party Rye I used about $1\frac{1}{2}$ sticks also)

Brush garlic butter on both sides of bread, put on cookie sheet and bake 325° oven 10 minutes or until lightly browned - may have to turn. For crisp Bread let dry out overnight; For chewy, put in tight container