

## GARLIC HAWAIIAN BREAD

CANT THINK OF A MORE WOW TASTING SIDE COURSE WITH MY GRILLED MEALS THAN GARLIC HAWAIIAN

1. UNDER MEDIUM HEAT PAN PLACE 1 STICK OF BUTTER ( SALTED PREFEERED).
2. AFTER BUTTER HAS MELTED DOWN ADD 4 FINELY CHOPPED CLOVES OF GARLIC TO PAN OF BUTTER TOSSING FOR ANOTHER 2-3 MINTUES UNTIL ALMOST TRANSLUCENT.
3. NEXT , TURN DOWN HEAT TO SIMMER.
4. SPLIT/CUT HAWAIIN/ PORTUGUESE SWEET BREAD IN HALF AND PLACE UNDER BROILER OR ONTO OUTDOOR GRILL ON MEDIUM HEAT .
5. **PLEASE NOTE : AS THIS BREAD HAD SUCH A HIGH SUGAR CONTENT IT TENDS TO BURN RATHER QUICKLY SO KEEP A CLOSER EYE ON THE BREAD OR YOU'LL HAVE GRILLED CARBON LOAFs.**
6. AFTER BREAD IS TOASTED TO GOLDEN BROWN COLOR ,DO A QUICK DIP INTO THE GARLIC BUTTER MIX PAN AND COVER THE TOP OF ALL THE BREAD SLICES AND PLACE INTO A CLOTH COVERED BOWL.