

Buttery Herb Parmesan Bread Sticks

By Camine Pappas/February 2014

Prep time 40 minutes/Cook time 22

Makes 16 to 18 bread sticks

INGREDIENTS:

1 package puff pastry, thawed

5 T butter (unsalted or salted)

1 T olive oil

3 – 4 t Herbs de Provence dried herb mixture

1 ½ C freshly grated parmesan cheese

Dusting of flour

Preheat oven to 400 degrees. Heavily butter a cookie sheet and set aside.

Take each square of puff pastry out and

set on parchment paper, dusted slightly with flour. On the first square, take a rubber spatula and literally cover every surface with 4 T butter, spreading to edge. Spread out the cheese over that, covering to edge. Then sprinkle with the herbs. With the other square, lightly drizzle with olive oil, and invert over the top of the bread sticks so they stick together and are even. Then cut the square in half, and then cut strips about 1 to 1 ½ inches wide. Twist, lay on cookie sheet, cook for 20 – 23 minutes until golden brown.

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