

# WAY GARLICY GARLIC KNOTS!



## Ingredients

### Dough

- 1 tsp instant yeast
- 3/4 cup water
- 1/4 tsp sugar
- 1 3/4 cups all purpose flour (plus more for kneading)
- 1/2 tsp salt
- 1 Tbsp olive oil









### Garlic Topping

- 4 Tbsp unsalted butter
- 2 Garlic Cloves Minced
- 1/2 tsp parsley
- 1/2 Tsp salt



## Instructions

- Preheat** oven to 475 degrees F.
- Heat** water in a microwave safe bowl for about 30 seconds. Check the temperature with a thermometer to make sure the water is about 110 degrees F.
- Add yeast and sugar into the warm water and **mix** with a whisk.
- Let the mixture sit for 8 minutes.
- In a separate mixing bowl, **combine** flour and salt
- After 8 minutes, add the yeast mixture to the flour mixture and **stir** with a wooden spoon until the mixture forms a ball.
- Place dough on a lightly floured surface and **knead** for 2 minutes. Add flour as needed if the dough feels a bit sticky.
- Form** the dough into a ball and **pinch** at the bottom. Dough can be used immediately or left to **rest** under a kitchen towel until pizza ingredients are ready. Dough can also be **divided** into 2 or 3 pieces for smaller pizzas
- Lightly **flour surface** again and **stretch** out the dough using floured hands into a 5 inch wide rectangle (about 8 inches long)

-  Cut dough into 1 inch strips, roll into ropes no longer than 6 inches long using a bit of flour so the ropes do not stick.
-  Form ropes into knots and place each knot on a parchment lined baking sheet.
-  Brush knots with a light coating of olive oil.
-  **Bake** at 475 Degrees for about 12-14 minutes or until knots are golden brown
-  While the knots are baking, melt butter in a small pan over medium heat, add garlic, parsley and salt and reduce heat to low.
-  When knots are done baking, brush each with a generous coating of the garlic butter.
-  Eat knots warm!
-  **Makes approximately 12 garlic knots**