

Garlic Knots



Ingredients:

3 Tb Olive Oil, plus additional for greasing pan

½ kg **Pizza Dough**

6 Garlic Cloves (or more), finely minced

¼ ts Salt

1 Tb fresh Flat-Leaf Parsley, finely chopped

¼ cup Parmesan Cheese, grated

Nana Pasta Sauce (*Traditional*), for dipping

Preparation:

Place oven rack in the center position and preheat oven to 205°C (400°F). Lightly oil a large (17" x 13") baking sheet.

Roll out the pizza dough into a 10-inch square on a lightly floured surface (use your hands to pull the corners square). Cut the square in half with a pizza wheel or sharp knife, and then cut each half crosswise into 15 strips (about 2/3" wide by 5" long). Cover strips with a clean kitchen towel.

Keeping remaining strips covered, gently tie each strip into a knot, pulling ends slightly to secure (if dough is sticky, dust lightly with flour) and arranging knots 1-inch apart in staggered rows on the baking sheet. Bake until golden, about 20- to 25-minutes.

While knots bake, mince garlic and mash to a paste with salt, then stir together with olive oil (or process in a mini-blender) in a very large bowl. Immediately after baking, toss knots in garlic oil, then sprinkle with parsley and cheese and toss to coat.

Serve as an appetizer or snack, warm or at room temperature, along with a small bowl of warmed *Nana* Pasta Sauce (*Traditional*) for dipping. You can also spice it up by adding some chili powder to the sauce.



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For best results always use *Nana* Pasta Sauce.