Buttery Herb-Gruyere Toast

Description

Wonderful cheesey toast - great with dinner or as a snack.

Summary

Yield: 4
Prep Time: 20 minutes
Category: Breads
Cuisine: American
Tags: Butter sourdough toast

Ingredients

- 16 Sourdough toast fingers - see below
- 4 tbsps unsalted melted butter
- 1 tsp dijon mustard
- 1/3 cup finely grated gruyere cheese
- 2 tbsps finely grated romano cheese
- 1 tbsp finely chopped flat leaf parsley

Instructions

1. Preheat oven to 400°.

2. Cut sourdough bread in 1/2 inch thick slices, then cut inot 1/2 inch sticks.

3. Place bread sticks in shallow , wide bowl. Whisk together butter and dijon, then pour over the bread fingers. Sprinkle with salt, pepper, both cheeses and parsley.

4. Scatter bread on baking sheet. Bake until crisp and golden, turning occasionally. About 20 minutes.