## **Buttery Herb-Gruyere Toast**

## Description

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

## Ingredients

- 16 Sourdough toast fingers see below
- 4 tbsps unsalted melted butter
- 1 tsp diion mustard

- 1/3 cup finely grated gruyere cheese
  2 tbsps finely grated romano cheese
  1 tbsp finely chopped flat leaf parsley

## Instructions

- 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.



Summary Yield: 4

Prep Time: 20 minutes Category: Breads Cuisine: American

Tags: Butter sourdough toast