

Garlic Beer Bread Knots (Sides)

1 cup grated Parmesan Cheese
2 Tbsp flour
1 package Halladay's Vermont Beer Bread Garlic Herb or Vermont Beer Bread Garlic Rosemary
½ stick of butter, melted
12 oz beer of choice

Preheat oven to 350°F. Mix parmesan cheese and flour in a shallow bowl and set aside. Grease a 9" cake pan and set aside.

Pour beer bread mix into a bowl, add beer, and stir until well blended. Use a ¼ cup measuring cup to scoop out the bread batter and then roll each segment into the flour and cheese mixture.

Place each piece of rolled and coated dough into the cake pan then pour melted butter over the top. Bake for 15 to 20 minute or until golden brown. Pull apart to serve.