

Mummy Garlic Knots



Preparation time: 60 min

Difficulty: Easy

Ingredients

- Fresh Parsley Finely Chopped: 1 Tablespoon
- Garlic Powder: 1/2 Teaspoon
- Garlic Pressed: 2 Cloves
- Parmesan Cheese For Garnish: None
- Pomi Rustica Tomatoes 12.35oz: 1/2 Jar
- Prepared Pizza Dough: 16 ounces
- Salted Butter: 4 Tablespoons

For this recipe we used:

Strained Tomatoes 1/2 Jar



Preparation

Buttery garlic knots, baked in tomato sauce, brushed with garlic butter, and dusted with Parmesan.

INSTRUCTIONS

1. Knead the fresh pressed garlic into the prepared pizza dough. If you are using homemade dough, you will need to let the dough rise one hour before shaping the knots.
2. Each knot will use 2oz of dough. Divide the dough into 1oz pieces and roll each piece into a coil.
3. Melt the butter, and combine it with the garlic powder and parsley. Brush each of the coils with the butter mixture.
4. Form an X with two 1oz coils, and cross the ends of the dough over the center twice, creating a knot. Tucking the ends underneath, so they don't come loose as they bake.
5. Pour The tomato sauce into a 9x13" pan coating the bottom. You should not be able to see the bottom of the pan.
6. Place the prepared garlic knots into the pan filled with tomato sauce.
7. Place the halved olives onto the top of each knot to give your mummies eyes.
8. Preheat the oven to 350 degrees. Bake the knots until the dough begins to brown.
9. Once removed from the oven, brush with the remaining butter mixture, dust with Parmesan. Serve warm.