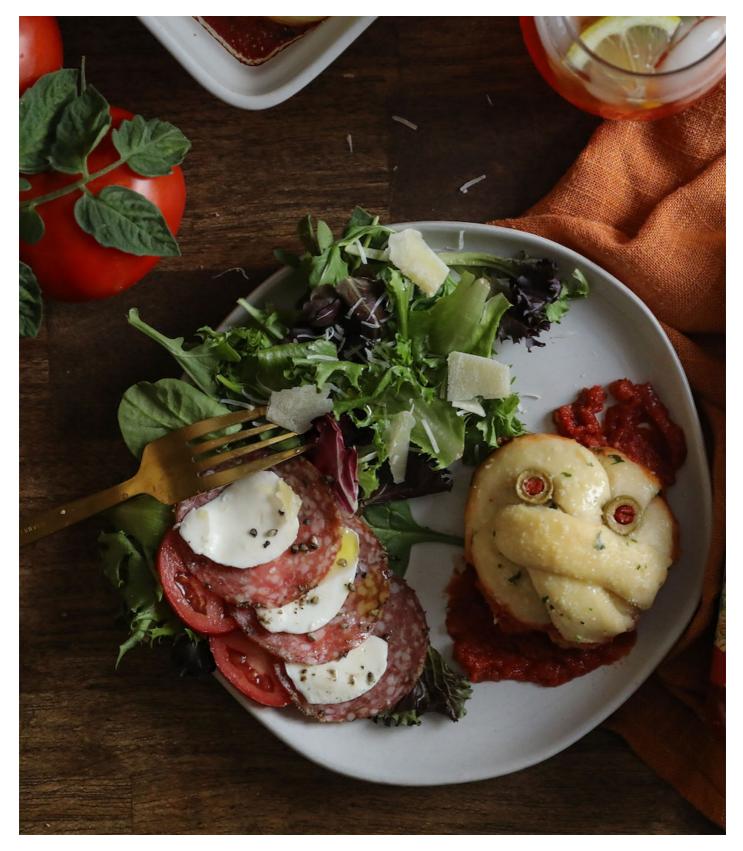


# **Mummy Garlic Knots**



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 loz 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.