



ROSEMARY ASIAGO SOFT BREADSTICKS

- 1 Pkg (17.4 oz) **TSG Artisanal Rosemary Wheat Bread Mix**™
- 1 Tbsp. **TSG Outrageously Garlic**™
- 12 Oz (1-1/2 cups) beer
- 3 Tbsp. olive oil, + 1 tsp to grease pan
- 1/3 Cup shredded Asiago, Parmesan or Roman cheese

1. Preheat oven to 350 F. Grease the bottom and sides of 13x9-inch baking pan with just 1 tsp olive oil.
2. In a large bowl, stir together TSG Rosemary Wheat Bread Mix and TSG Outrageously Garlic.
3. Stir in beer and 3 Tbsp olive oil; mix until completely moistened. Let stand 5 minutes.
4. Spoon batter into the center of the pan so it's a long rectangle. Spread batter to the edges and corners of pan. The batter is quite elastic, so this will take a bit of nudging. Batter does not have to be even nor smooth on top.
5. Sprinkle top with shredded cheese.
6. Bake 35 minutes or until a toothpick inserted comes out clean. Bread will not be browned. Let rest in pan about 10 minutes.
7. Loosen around the edges and bottom of pan. With a sharp knife, cut bread into 1-inch wide strips* across the pan. Use a metal spatula to remove strips and place them on a lightly oiled sheet tray, about ¼ - inch apart.
8. Bake 10 minutes more of until lightly browned. Remove from pan to a wire rack. Serve warm as appetizers or on the side with dinner.

Makes approximately 10 soft breadsticks.

*to make 20 shorter breadsticks, cut baked bread lengthwise down the center, the across Into 10 sections.