

## Quick Zesty Garlic Bread

3 cloves garlic, peeled

2 tablespoons Smoky Iguana Chipotle Pepper Sauce or Salsa

1/2 cup olive oil

1/2 to 1 cup fresh basil leaves (depending on how basily you like it)

1 baguette, cut in 1 inch thick slices

2 tablespoon grated cheddar cheese (or hard cheese of your choice)

Place garlic, Smoky Iguana Sauce or Salsa, olive oil and basil into a food processor, mini-chop or blender and puree.

Preheat broiler. Place bread slices on a baking sheet and brush all with a copius amounts of the oil mixture on both sides. Then sprinkle on the cheese, trying to keep most of the cheese on the bread and not the pan.

Place under the broiler and watch it until bread is golden brown and the oil & cheese topping is bubbling. Cease & desist the broiling and serve it while it's hot!

Should serve 4 to 6...