

Garlic Knots

Recipe By Brynie Greisman



Cooking and Prep:  50
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian

The day I baked these, I had to take the train soon after to do some errands in town (buy herbs in Machane Yehuda and other garnishes for the photo shoot!) and stopped first to see someone. I had two fresh garlic knots in my pocketbook to give her, double-wrapped because it was Passover Eve, and I kid you not when I say that the entire train car smelled of fresh rolls. People probably assumed I worked in Angel Bakery and that the perfumed bread smell just followed me around! These garlic knots are easy to make and taste indescribably delicious.

Ingredients (6)

Main ingredients

- 1/4 recipe [challah dough](#)
- a few tablespoons olive oil
- 4–6 tablespoons oil
- 4 cloves garlic, minced or 4 cubes [Gefen Frozen Garlic](#)

1/4 cup parsley (leaves only), chopped

1 teaspoon **Haddar Kosher Salt**

Start Cooking

Prepare the Knots

Yields 32 garlic knots

- 1.** Divide challah dough in half and roll each half into a large rectangle. With a pizza cutter, cut the rectangle in half and then into one-inch (two- and- a- half-centimeter) strips. (Each rectangle will yield 16 strips.) Roll each strip into a rope and twist into a knot (similar to a small challah roll). Continue with remaining dough.
- 2.** Brush knots with olive oil and let rise for approximately half an hour. Halfway through the rising, preheat the oven to 400 degrees Fahrenheit (200 degrees Celsius).
- 3.** Meanwhile, prepare the garlic. In a small saucepan, place oil and garlic. Cook the garlic gently in the oil (this takes the raw edge off the garlic) for one to two minutes. Add the parsley and salt. Mix together. Remove from heat and set aside.
- 4.** After knots have risen, place in preheated oven and bake for 14 minutes, rotating trays after seven minutes. Remove from oven and brush generously with garlic-oil mixture while still hot.

Tip:

If you have any leftover garlic oil, use as a salad dressing.

Credits

Photography: Daniel Lailah.

Food Styling: Noa Kanarek.