



GARLIC TOASTS



½ loaf of form rye bread
3–4 cloves of garlic
Plant oil for frying
Rough salt
Paper towels or napkins

1. Slice your bread and then cut each slice into strips that are 1–1.5 cm in width.
2. Heat some oil in a pan and fry the pieces of bread until they brown nicely. Put them on a paper towel to drain the fat. Continue until all the bread is fried.
3. Put the bread in a larger bowl. Sprinkle with salt and garlic put through a garlic press. Stir.
4. Put a plate on top of the bowl and shake it energetically so that the salt and garlic spread evenly.
5. Serve the toasts with kvass or beer. You can supplement them with a plate of cheese or other spicy snacks. The toasts will last for a long time when kept in a sealed dish, but they are tastiest when they are hot.

If a pub is preparing garlic toasts, you can smell the wonderful aroma from a distance. Only Latvia has toasts like these, and you can enjoy them here. They are made of special rye bread that is baked in Latvia, as well.