



# Garlic Twists



## INGREDIENTS:

- Pizza dough
- Butter
- Olive oil
- Garlic cloves, minced
- Dried oregano
- Sea salt flakes

## DIRECTIONS:

- 1 Preheat oven to 425 degrees.
- 2 Make pizza dough according to directions.
- 3 Divide dough into 6 sections and then again into 4" X 1/2" length ropes.
- 4 Roll rope out to 5" in length and form into a knot tucking the ends under into a ball about the size of a ping pong ball.
- 5 Place on cookie sheet sprayed with cooking spray and sprinkle with sea salt.
- 6 Bake for 10-12 minutes.
- 7 While knots are baking, bring butter and olive oil to a low simmer in a sauté pan.
- 8 Add garlic and oregano and remove from heat. Do not simmer garlic.
- 9 Gently toss knots in butter mixture and serve immediately.