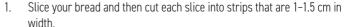


GARUC TOASTS

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



- 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.



