



Croutons

Croutons are a great way to save stale bread! You can make these and store them in an airtight container for a week. They are so much better than anything you can buy at the store and so super easy to make!

You can use just about any kind of bread you have left over to make croutons. When we owned the deli in New Hampshire we would cut up our whole assortment of left over breads to make our croutons. So don't be shy, use pita bread, French bread, bagels, baguettes, white bread, whole wheat bread - you get it, right?

So, go ahead and cube up the bread you are going to use. Drizzle it with enough olive oil to coat the bread well but don't drown it in oil. You can also use melted butter if you want. Add coarse salt, generous amounts of garlic powder and dried oregano leaves. As a reference, I used 1/2 a loaf of French bread in this recipe. I added 1 tablespoon coarse salt, 1 tablespoon garlic powder and 1 tablespoon oregano leaves.

Be creative with your croutons! You can also use dry basil, chili pepper flakes, dry Rosemary, dry thyme or any other herb you might like.

Mix your cubed bread well so as to coat it all evenly with the oil, salt, garlic and spices.

Preheat your oven to 350 degrees. Place the croutons in a single layer on a baking sheet and place them in the oven. Bake them for about 25 minutes until croutons are crispy. Remove from oven and cool down. Use the day you make them or store them in an airtight container for up to 1 week.

Use your croutons on salads or soups. Delicious!

