

Bread Alone

BAKERY

Savory Croutons

Simple and easy, you can adjust the amounts to suit your taste!

INGREDIENTS:

- 8 slices dry French bread (1" thick)
- 1/4 cup olive oil
- 2 cloves garlic
- 1/2 teaspoon salt
- 3 tablespoons minced mixed fresh herbs*

*such as oregano, thyme or rosemary



DIRECTIONS:

Without removing the crusts, cut the bread into 1-inch cubes. Do not worry if the cubes are not perfectly square. One of their charms is their irregular homemade look. Heat the olive oil in a skillet over medium heat. Add the garlic, reduce the heat to low, and saute the garlic for 2 to 3 minutes. Add the bread cubes and cook slowly over low heat until golden and crusty, about 4 or 5 minutes on each side.

When done, sprinkle the cubes with the salt and herbs, turn a few times in the pan, and then remove to a paper towel to drain and cool. The croutons may be stored for several days in a closed paper bag.