CROUTONS

DON'T THROW AWAY YOUR BREAD...RECYCLE IT!

Ingredients:

PREPARATION 15 MIN
BAKE TIME 45 MIN

1 kg bread cubes
1/3 cup oil of your choice
1/2 tsp sea salt
1 tsp granulated garlic
1 tsp crushed dried rosemary

Steps:

- Cut up bread in cubes
- Coat cubes with oil
- Mix seasonings and sprinkle evenly onto cubes
- Place on baking sheet 1 layer thick and not too crowded
- Bake in 275 degree F oven for approx 30 minutes. Make sure the crouton is not soft in the middle.
  It must be crunchy.
- Cool off before storing away to ensure moisture wont be trapped in your container.