

Garlic Croutons

Croutons are not something you will find and the grocery stores in Europe. Most Europeans save their day-old bread and made croutons or crostini with them.

Makes about 2 cups

Preheat oven to 400°F

Prepare a baking sheet with parchment paper.

	Stale dry, bread, cut into 2-inch cubes
1/4 cup	olive oil
2 tbsp	garlic powder
1/2 tsp	sea salt
1/2 tsp	freshly ground black pepper

1. Place bread cubes on prepared baking sheet and bake until thoroughly dried, being careful not to burn. About 15 minutes. You may want to turn the cubes over to get all sides
2. In a small saucepan, over medium heat olive oil, garlic powder, salt and pepper, until warm.
3. Toss breadcrumbs into mixture and then place back onto baking sheet, cooking until crisp, about 8-10 minutes.
4. Remove from oven and let cool prior to use.