



Category (Breads)

Croutons

Submitted by (Mary Nelson)

<p><u>Recipes</u></p> <p>A great way to use up buns or bread - white, whole wheat, sourdough or any bread. Experiment with other herbs, such as sage, thyme and marjoram also.</p> <p>3 Tbsp butter or margarine 2 Tbsp grated Parmesan or Asiago cheese 1/2 tsp garlic salt 1/2 tsp celery seeds 1/2 tsp oregano 1/2 tsp. basil leaves 2 cups of your bread, cut into 1/2 inch squares</p> <p>In a medium bowl microwave butter on High about 1 minute, until melted. Stir in cheese and seasonings until blended. Add bread, toss to coat. Microwave, uncovered, on High 3 to 5 minutes, until lightly browned and sizzling, stirring twice. Let stand until crisp and cool. Makes approximately 1 cup of croutons.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>