



## **Croutons**

These home made croutons will be the talk of the town and they're a great way to use up leftover bread. You can make these with just about any type of bread.

Preheat the oven to 375.

Cut fresh or day old French bread in to 1" cubes. Don't bother removing the crust, it adds texture.

In a large bowl, toss four cups of bread cubes  
h 1/2 cup of any herb fused Extra Virgin Olive Oil,  
1 tablespoon of kosher salt  
1/2 teaspoon fresh ground pepper.

When the bread is evenly coated, place the cubes on a rimmed baking sheet on the middle rack of the oven. Bake for 35 minutes, stirring a couple times to ensure even browning.